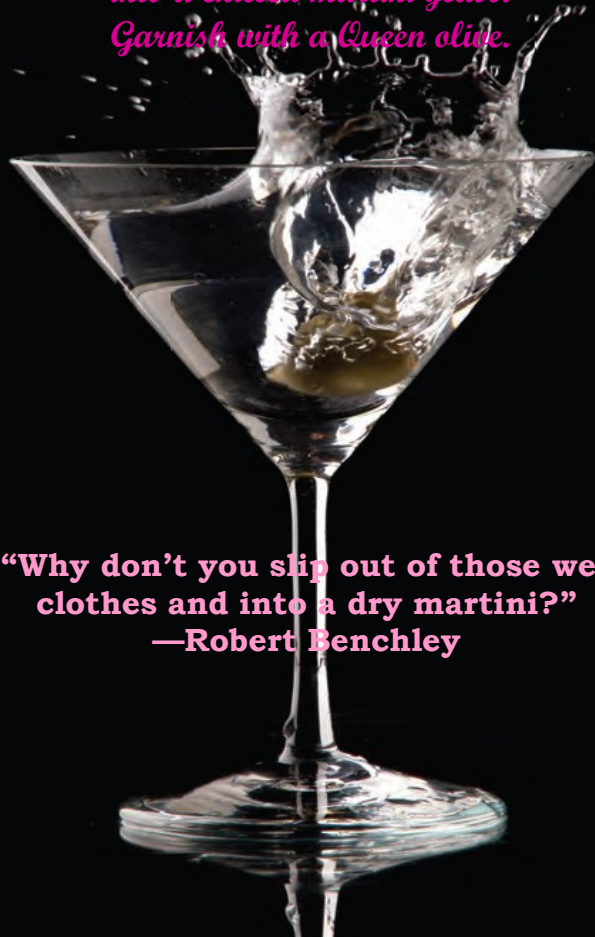


The Classic Martini...

...Over ice in a cocktail shaker pour 5 parts Gin to 1 part dry vermouth. Shake well and strain into a chilled martini glass. Garnish with a Queen olive.

“Why don’t you slip out of those wet clothes and into a dry martini?”
—Robert Benchley



Martinis

All Our Martinis are served in the classic style... five generous ounces—shaken, not stirred—straight up in a chilled Martini glass with a iced side car.

• Original Classic •

Bombay Sapphire or Ketel One with a splash of Vermouth and Queen Olives

• Blueberry Mint •

Tanqueray Gin, muddled berries, Lime and fresh Mint

• The Geisha •

Absolut Orient Apple, Pomegranate liqueur, ginger syrup and pineapple

• Bleu Goose •

Grey Goose dirty martini with bleu cheese stuffed olives

• Flirtini •

Stoli Razberry & pineapple juice, topped with Champagne

• Bluegrass Sunset •

Makers Mark, Gran Gala, Splash of O. J. in an Lemon & orange crystals rimmed glass.

• Calypso •

Bacardi O, Ginger syrup, Ameretto and Pineapple

• Lemon Drop •

Absolut Citron, Meyer lemon syrup in a sugar rimmed glass