

House Cocktails

Cajun French Martini

The Saint's signature cocktail

Jean-Marc XO vodka, Chambord, pineapple juice. Shaken & strained into a coupe. Topped with brut champagne. \$14

Red Snapper

Our take on a Bloody Mary.

Bombay Sapphire, tomato juice, celery flakes, lemon juice, fresh garnishes, and a few twists from our farm in Mississippi. \$14

Tom Collins

A Lemony standard from the 1950's.

Fresh lemon juice, Opihir gin, simple syrup, club soda. Italian Luxardo cherries. Served in a high ball. \$14

Classic Sidecar

A New Orleans Standard

Brandy, Grand Marnier, fresh lemon juice, and sugar rim. Served in a chilled coupe on the front porch. \$14

Grapefruit Spritz

A Refreshingly Light Cocktail

Grey Goose, St. Germain Elderflower liqueur, and fresh lime juice. Topped with Prosecco & club soda. Mint garnish. \$14

Saint Margarita

Even in the fall, Margaritas are amazing!

White tequila, fresh lime juice, a touch of St. Germain. Topped with brut champagne. \$14

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Manhattan

Another New York City Classic. Perfect for fall!

A simple combination of rye whiskey and Italian sweet vermouth. Chilled in a coupe with Luxardo cherries. \$14

Alaska

A 1913 Classic

Brooklyn gin, Yellow Chartreuse, bitters, lemon garnish. Shaken, chilled, strained in a coupe. \$14

Big Leonard

In honor of the late Leonard Sullivan, the nicest man in town. An Old Fashion made the way it was originally intended with brandy, demerara sugar, orange garnish, Italian Luxardo cherries. Don't forget the bitters! \$14

Classic Rum Punch

This gets Brandon's mom in trouble every time.

Malibu Rum, orange juice, cranberry juice, pineapple juice. \$14

Brandy Milk Punch

In honor of Jim's parents' famous New Year's Day Party.

Laird's Brandy, half & half, fresh shaved nutmeg. Even better with ham biscuits & cheese straws. \$14

Rob Roy

Created by The Waldorf Astoria in 1894

Scotch whiskey blended with Italian Sweet Vermouth Garnished with Luxardo Cherries. \$14