

House Cocktails

Cajun French Martini

Created in 2018 as The Saint's signature cocktail
Jean-Marc XO vodka, Chambord, pineapple juice. Shaken &
strained into a coupe. Topped with champagne. \$14

The Whiskey Priest

Overproof bourbon, splash of Aperol, Angostura bitters, and a cu-
be of sugar. Sinfully delicious. \$1 from each drink goes to
Our Lady of Mt. Carmel Church. \$14

Tom Collins

A Lemony standard from the 1950's.
Fresh lemon juice, Opahr 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

Danny Boy

Pinhook Bourbon, Old Tom gin, splash of Aperol, organic lime
juice, Angostura bitters. Served in rocks glass. \$14

Saint Margarita

Even in the fall, Margaritas are amazing!
White tequila, organic lime juice, a touch of St. Germain.
Topped with brut champagne. \$14

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Manhattan

A 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

Purple Fairy

Our twist on a French 75. Chilled Empress 1908 purple gin
topped with brut champagne. Lemon twist as a garnish. \$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.
Luxardo Cherries. \$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

Bezzera

Our own Espresso Martini named after Venetian Luigi
Bezzera. Vodka, touch of Baileys and Kahlua, Fresh Ital-
ian Espresso shot, Ghirardelli Chocolate. \$14