

The R&D

# FIELD GUIDE

TO MENU NO.

# 4



# R & D

## COCKTAILS



### BRETHREN OF THE COAST

—\$15—

Martinique Rum, Nicaraguan Rum,  
Yellow Chartreuse & Absinthe—Barrel Aged



CLASSIC

#### ALASKA

FAMILY: Martini

ORIGIN: Jacques Straub, Drinks published in 1914

### JUNGLE BUD

—\$13—

Pineapple Rum Blend, Campari, Vermouth  
Infused in Lime Zest & Spiced Pineapple



CONTEMPORARY CLASSIC

#### JUNGLERBIRD x NEGRONI

FAMILY: Negroni

ORIGIN: Jeffrey Ong, KL Hilton's Aviary Bar  
Kuala Lumpur • 1973

### AMARGO AGRIO

—\$13—

Mexican Angostura, Trinidadian Amaro, Mezcal,  
Almond, Lime, Grapefruit & Sal de Gusano



CONTEMPORARY CLASSIC

#### TRINIDAD SOUR

FAMILY: Sour

ORIGIN: Giuseppe Gonzalez, Clover Club Bar  
NYC • 2009

### GYPSY PLUM

—\$14—

Rye, Rum blend, Galliano, Li Hing Mui,  
Apricot & Pastis



CLASSIC

#### BROOKLYN

FAMILY: Manhattan

ORIGIN: Jacob A. Gruhosko, Baracca's Restaurant  
NYC • 1908

### WE CAN'T ELOPE

—\$13—

Pineapple Gin, Barbados Rum, Cantaloupe,  
Lavender, Lime & Egg White



CLASSIC

#### HOTEL NACIONAL SPECIAL

FAMILY: Daiquiri

ORIGIN: Wil P. Taylor, Hotel Nacional  
Cuba • 1933

*\*Consuming raw eggs may increase your risk of food-borne illnesses*

## WET HOT AMERICAN SUMMER

—\$13—

Smoked Calvados, Demerara Rum, Apple, Lemon & Basil



CLASSIC

### QUEEN'S PARK SWIZZLE

FAMILY: Swizzle

ORIGIN: Queen's Park Hotel  
Trinidad • 1920

## LET'S GO, CALYPSO JOE!

—\$13—

Mexican Rum, Cocoa, Hibiscus, Mango, Strawberry, Passion Fruit, Coconut & Lime



CLASSIC

### HURRICANE

FAMILY: Daiquiri

ORIGIN: Pat O'Brien's  
New Orleans • 1940

## ONE WORLD PARTY

—\$13—

Vodka, Salted Watermelon, Pomegranate Molasses, Aperol, Lime & Brut



CONTEMPORARY CLASSIC

### COSMOPOLITAN

FAMILY: Daisy

ORIGIN: Cheryl Cook, The Strand  
Miami • 1985 (still up for debate)

LARGE FORMAT



### The Rachel—\$26

(serves 2 people)

Aperol, Yerba Mate, Strawberry, Lime & Brut

### Miami Vice—\$48

(serves 4 people)

Strawberry, Rums, Lime & Coconut

## R&D CITYWIDES

—\$10—

Peroni + Snaiquiri

Coffee Stout + Maserati

Brut + Jagermeister



## AT FIRST BITE...

—\$15—

Bourbon Blend, Plum, Falernum, Vanilla, Pomegranate, Grapefruit, Lime & Herb-Saint



CLASSIC

### JET PILOT

FAMILY: Zombie

ORIGIN: Donn the Beachcomber  
Hollywood • 1934

## PALOMA MILK PUNCH

—\$13—

Tequila, Hoja Santa, Chinese 5 Spice, Tarragon, Grapefruit, Coconut Milk & Club Soda



CLASSIC

### PALOMA

FAMILY: Tom Collins

ORIGIN: Don Javier Delgado Corona, La Capilla in  
Tequila • Jalisco

## THE NICKLEBACK

—\$13—

Letherbee Fernet, Rum Blend, Vermouth, House Cola Syrup, Lime & Brut



CONTEMPORARY CLASSIC

### FERNET & COKE

ORIGIN: Fratelli Branca, Buenos Aires TV  
Argentina • 1980's

## BEER

Jai Alai IPA—\$6

Hi-Life—\$4

Coffee Milk Stout—\$7

Sake Saison—\$8

Peroni—\$5

Two Robber Hard Seltzer—\$6

Clausthaler (n/a)—\$5



## WINE

—\$11—



### WHITE

Vinho Verde

Chardonnay

### ROSÉ

Grenache

### RED

Tempranillo

Malbec

## SPARKLING

Brut—\$10

Cava—\$46 BTL

Champagne—\$85 BTL