



COCKTAILS



FROM OUR BARTENDER

The Libertine aims to return one to the very roots of what it once meant to enjoy a cocktail. We take pride in the creation of our cocktail parlor offerings filled with boutique spirits and market-fresh ingredients prepared with the whimsy and precision required to transport one back to a time when merrymaking was more than just a drink, it was an art form.



SERGE'S MORNING GIRL {10}

Quivira Sauvignon Blanc | Aperol | Grapefruit | Green Strawberry



ELVIS COSTELLO LOST IN MISSOURI {10}

Pimm's No. 1 | Pinckney Gin | Housemade Citrus Soda | Cucumber Ice | Housemade Mint Tincture



LOVE AND HAPPINESS {10}

Small's Gin | Yellow Chartreuse | Tarragon-Celery Shrub | Grapefruit Bitters



RUSHMORE AFTERHOURS {10}

Tequila Ocho Plata | Lemon Balm | Lemon-Chamomile Bitters



MONSEIGNEUR BOCEPHUS {10}

Buffalo Trace Bourbon | Benedictine | Local Honey | Sarsaparilla Soda



FEAR & LOATHING {10}

Gosling's Black Seal Dark Rum | Housemade Cola | Pecan Foam | Citrus Dust



SKATALITES IN JALISCO {10}

El Tesoro Platinum Tequila | Cassis | Strawberry-Pink Peppercorn Tincture | Ginger



TOM WAITS FOR NO MAN {10}

630 'Rally Point' High Rye | Libertine Sweet Vermouth | Fernet Amaro | Fall Bitters



THE LIBERTINE SMASH (BOTTLED COCKTAIL SERVICE) Serves 2 {20}

Muddled Strawberries & Opal Basil | Dark Horse Rider Vodka | Amaro Nonino | Camus Cognac



ON DRAFT {9}

Still 630 Double Oaked High Rye Whiskey | St. Louis, Missouri



CHARITY OF THE MONTH

Enjoy a featured bottle of wine for lunch or dinner! \$10 of the proceeds from each bottle go to our Charity of the Month. Ask your server about the bottle and this month's charity.

