

Our collection of the most predominate cocktails through history, each with our modern twist.

1880 OLD FASHIONED

Rye Whiskey, House Bitters, Sugar - \$15.00

MARTINI

Gin, Vermouth - \$14.00

LIONS TAIL

Bourbon, Allspice Dram, Demerara, and Angostura Bitters - \$11.25

SAZERAC

Absinthe Rinse, Rye Whiskey and Peychaud's Bitters - \$12.00

THE CROW

Rye Whiskey, Lemon and House Grenadine - \$11.00

2 RIVERS COLLINS

Gin, Lemon, Club Soda - \$12.00

FLORAL AVIATION

Gin, Maraschino Liqueur, Violette Liqueur - \$16.00

HEMMINGWAY

White Rum, Maraschino Liqueur, Lime, Grapefruit - \$10.50

MANHATTAN

Rye, Vermouth, and House Bitters - \$13.50

BLACKBERRY FRENCH 75

Gin, Blackberry and Champagne - \$13.75

SOUTHSIDE

Gin, Lemon and Mint - \$13.00

BEE'S KNEES

Gin, Lemon and Honey - \$15.00



A smash is an ancient cocktail template, going at least as far back as 1862. It is a combination of spirits, fruit, sweet and herbs.

CLEMENTINE SMASH

Vodka, Honey, Rosemary and Clementines- \$13.00

STRAWBERRY BASIL SMASH

Jamaican Rum, Demerara, Basil and Strawberry- \$13.00

PEACH SAGE SMASH

Reposado Tequila, Agave Nectar, Sage and Peach- \$16.00

BLACKBERRY MINT SMASH

Bourbon, Maple Syrup, Mint and Blackberry- \$14.00

BLUEBERRY THYME SMASH

Dry Gin, Thyme and Blueberry - \$13.00





Sours are a traditional family of drinks originating in the mid 1800's Sours are mixed drinks containing a base spirit, citrus juice, and a sweetener. Our sours also contain a starchy binder that produces a rich, luxurious foam when shaken.

RHUBARB & GINGER GIN SOUR

Gin, Rhubarb and Ginger, Lemon - \$12.00

RASPBERRY TEQUILA SOUR

Blanco Tequila, Raspberry, Lemon, and Orange Bitters - \$15.50

PEAR & ELDERFLOWER GIN SOUR

Gin, Elderflower Liqueur, Pear, and Lemon - \$12.00

HIBISCUS PINEAPPLE BOURBON SOUR

Bourbon, Pineapple and Lemon - \$11.00



Aperitifs are typically spirits that are intended to be drunk prior to eating a meal. Within that broad category, you can find Aperol, Campari, Vermouth, Pastis, Sherry, Amaro, or even Champagne.

Traditionally, an aperitif is meant to stimulate your appetite before eating, but these delicious drinks are good anytime.

NEGRONI

Campari, Vermouth and Gin - \$11.50

APPARENT SOUR

Aperol, Elderflower Liqueur - \$19.00

CAFE NEGRONI

Campari, Vermouth, Gin and Espresso - \$17.50

BOULEVARDIER

Campari, Vermouth and Bourbon - \$16.00



Tini's are a modern variation of the Martini. Typically consisting of a more flavored cocktail, and many replace the Gin with Vodka.

RASPBERRY & LIMONCELLO MARTINI

Vodka, Limoncello, Cointreau, Raspberry and Lemon - \$15.50

FRENCH MARTINI

Vodka, Chambord, Pineapple - \$14.00

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Fresh Brewed Espresso - \$16.00

PASSIONFRUIT MARTINI

Vodka, Passionfruit Liqueur, Lime - \$14.00



Mules (also known as bucks) are cocktails made with ginger beer or ginger ale, citrus juice, and any kind of base spirit.

PORTLAND PEAR

Bourbon, Fresh Infused Pears, Velvet Falernum, Lime, Ginger Beer - \$14.50

BLUEBERRY MULE

Vodka, Blueberry Syrup, Mint, Lime, Ginger Beer - \$11.00

MOSCOW MULE

Vodka, Lime, Ginger Beer - \$10.00

KENTUCKY MULE

Bourbon, Lime, Ginger Beer - \$11.00



Typically dessert cocktails are lighter abv drinks meant to be enjoyed after a meal, however we think you'll agree these are great anytime.

GRASSHOPPER

Mint, Chocolate and Cream - \$13.00

LEMON CURD MARGARITA

Tequila, Cointreau, Lime, Lemon Curd - \$16.50

SMORE'S MARTINI

Marshmallow infused Vodka, Chocolate Liqueur, Vanilla, Cream served with a toasted marshmallow - \$14.50

CARROT CAKE

House-made brown butter washed Rum, Fresh Carrot Juice, Vanilla Liqueur, Cream, Demerara and Walnut Bitters - \$15.00











517-732-2775 👸 www.118proof.com



Allergy warning: All cocktails may contain trace amounts of nuts, beans, honey and dairy, in addition to the herbs, spices and fruits listed. Please note that our menu descriptions may not include all ingredients or allergens, this information is subject to change. Please inform our staff immediately if you have any allergies or intolerances.