



The Cocktail Dossier

Assignment: Signatures

Our signatures are codenamed and built for now. Each comes with a one line objective so you know the vibe before you order. Expect clear flavors and a smooth pace from first sip to last. Try these if you want something a touch different but easy to love. Start bright and crisp or settle into something slower. If you want a steer, ask and we'll point you to the right one.

Orchard Intercept 138

silky stone fruit with a quiet lift

Herbal depth leans into ripe peach for a smooth, polished start. A touch of lime keeps it lively and the long stir gives it that glossy glide. Sweet in a restrained way and quietly elegant in a Nick & Nora. The kind of first sip that eases you into conversation.

Blush Code 118

Bright bubbles with a soft blush

Light in color and light on its feet. Gin and lemon brighten the frame while strawberry reads fresh rather than candy. Muscat adds a gentle perfume and Prosecco sets the tempo. Finished with a single flower. Crisp, graceful, very easy to love.

Thyme Line 128

Cool citrus with a long glide

Pale orange in a tall glass over a single long block of ice. A lean Scotch backbone gives shape while citrus and bitters keep things brisk. Fresh thyme lifts the nose. It drinks like a spritz without bubbles and stays cold and clear to the last sip.

Ember Protocol 118

Steady warmth with a composed finish.

A deep red orange glow over a clear block of ice. Bourbon leads with calm confidence. Chestnut brings a roasted note and quiet depth. Cherry shows up as dark fruit rather than candy, finished with a clean orange line. Weighty yet balanced, made for unhurried talk.

Heat Signature 128

Bright citrus with some gentle heat

Tequila and lime stay crisp while Aperol adds bittersweet orange. Ancho Reyes brings warmth that lingers rather than bites. The togarashi salt rim adds a savory spark and you can dial the heat with each sip. Playful, modern, and not too heavy.

Rose Cipher 128

Ripe berry with a crisp snap

A pale raspberry blush in the coupe, this sour stays refreshing rather than sweet. Gin gives a clean backbone while Aperol folds in a gentle orange note that keeps the edges dry. Shaken silky and served cold, it lands bright, then settles into a soft berry finish with fresh raspberries on top.

Classified: The Classics

These are the standards, kept honest and made to spec. Cold where they should be, bright where they should shine, and always balanced. If you don't see your go to, say the name and we'll make it. Prefer it drier, lighter, or with a twist you like? Tell us. If you only know how you want it to feel, that works too. We'll build it your way.

Clover Club 138

Gin, Raspberries, Lemon, Syrup, Eggwhite

East Side 128

Gin, Cucumber, Mint, Lime, Syrup

Negroni 128

Gin, Campari, Sweet vermouth

French 75 118

Gin, Lemon, Prosecco, Syrup

Moscow Mule 118

Vodka, Ginger beer, Lime, Angostura bitters

Old Fashioned 138

Bourbon, Brown sugar

Jungle Bird 138

Dark Rum, Campari, Lime, Syrup, Pineapple

Bloody Mary 158

Vodka, Sherry, Tomato juice, Spice mix, Lemon