

# COCKTAILS

Current as of 11/26/2018. Our real-life menus change frequently.

## **GRAPPLE WITH ISSUES. CONCORD YOUR FEARS**

Calvados, Tarragon, Concord, Dry Vermouth, Lime, Cava 15

## **BLIND DATE**

Strawberry Brandy, Pineau des Charentes, Crème de Cacao 15

## **A DILLA PT. 2**

Aquavit, Passionfruit, Makrut, Coconut Cream, Dill 15

## **THICKETS 'N' THORNS**

Tequilas, Aperitif Rouge, Blackberry, Amaro, Sarsaparilla Tincture 15

## **SHOOP SOUR**

Uchuva, Gin, Salts-N-Peppers, Lime, Vermouth 15

## **CLAIRIN EYES**

Persimmon Clairin, Cardamaro, Palo De Brasil, Tonic 15

## **IN THE PINES, UNDER THE PALMS**

Toasted Coconut Rye, Terroir Gin, Pine Tips, Sweet Vermouth, Maraschino, Absinthe 16

## **TOP DAWG**

Fermented Shinko Tonic, Rancio, Black Sudachi Salt 15

## **QUININE COBLER**

Vermouth Bianco, Amontillado Veijisimo, House Grenadine, A Lot of Angostura 15

## **MAI O MAI**

Panamanian Rum, Lime, Pistachio Orgeat, Curaçao, Coffee-Rum Float, Milk-Washed 15

\*For every Mai O Mai sold, TL donates a portion to charity

## **SPICE & EVERYTHING NICE**

Seedlip Spice, Chamomile, Pink Peppercorn, Pear Vinegar, Aromatic Bitters 10 **NON-ALCOHOLIC**

## **THE SPECIAL**

Small Coral Beer and Shot of Cabin Still or  
Frozen Pear Brandy 9

A 20% service charge fee will be added to parties of 6 or more.

All tips are pooled between all employees involved in service, including managers.  
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