

# COCKTAILS

Current as of 11/09/2018. Our real-life menus change frequently.

## **BACKYARD SPRITZ**

Pét-Nat, Meyer, Fejjoa, Cinnamon 15

## **BLIND DATE**

Strawberry Brandy, Pineau des Charentes,  
Crème de Cacao 15

## **FIGS WITH BENEFITS**

Whiskies, Mission Fig Shrub, White Tea, Long Pepper 15

## **CLAIRIN EYES**

Peach Clairin, Cardamaro, Palo De Brasil, Tonic 15

## **THICKETS 'N' THORNS**

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

## **SHOOP SOUR**

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

## **MELON'S TRIPLE LINDY**

Mezcal, Tres Melons, Aloe, Clear Lime, Shiso & Dill 15

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

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

## **QUININE COBBLER**

Vermouth Bianco, Amontillado Vejisimo,  
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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