

SIGNATURE COCKTAILS

THE STANFORD

SPRINGING FROM THE HISTORY OF BALTIMORE'S COCKTAIL SCENE THE STANFORD OFFERS YOU AN ELEGANT CONCOCTION OF KNOB CREEK RYE WHISKEY, GREEN CHARTREUSE, & RHUBARB BITTERS. SMOOTH IN NATURE, THE STANFORD WILL DELIGHT YOUR PALATE WITH ITS SPICY, HERBAL SOPHISTICATION.



THE JOHN RUSSELL

NO DOUBT THIS INTOXICANT'S NAMESAKE WOULD APPROVE OF ITS PARALLEL DESIGN. BASIL HAYDEN'S BOURBON & THATCHER'S APPLE GINGER SPICE LIQUEUR ENHANCED WITH CRANBERRY BITTERS MELD TOGETHER IN THE JOHN RUSSELL, A MODERN TWIST ON AN OLD FASHIONED CLASSIC.



OR TRY ONE OF OUR CRAFT SPIRITS

SIETE LEGUAS TEQUILA
THOMAS TEW RUM
OLD TOM RANSOM GIN
DOGFISHHEAD GIN



THE MRS. GARRETT

MRS. GARRETT'S INFLUENCE OVER THE MANSION'S DESIGN IS CLEAR & TO HONOR HER ELEGANT TASTE WE'VE CREATED THE MRS. GARRETT - A TWIST FROM A 1990S COCKTAIL FOR A LADY FROM OVER A CENTURY BEFORE, COMBINING BOMBAY SAPPHIRE, CAMPARI, COINTREAU & LEMON JUICE, THE MRS. GARRETT MAKES YOU FEEL LIKE YOU BELONG IN THE GILDED AGE.

THE B&O SIDECAR

CLEARLY WITHOUT THE WEALTH ACQUIRED FROM THE B&O RAILROAD, THE OPULENCE & GRANDEUR OF THE GARRETT-JACOBS MANSION WOULD FAIL TO EXIST. THE CLUB HONORS THIS CONTRIBUTION WITH THEIR VERSION OF THE TURN OF THE LAST CENTURY COCKTAIL - CHALFONTE COGNAC & CLEMENT CRÉOLE SHRUBB MIXED WITH A DASH OF LEMON JUICE PLACE YOU RIGHT ALONGSIDE THE YESTERYEAR'S MOVERS & SHAKERS.