



THE SHADMOOR
SEAFOOD RESTAURANT
PRESENTS

Cocktails

NEW AGED TODDY \$13

*Bourbon Infused with Cinnamon and Anise,
Housemade Ginger Syrup
Fresh Lemon Juice, Hot Water*

FIG ME NOT \$13

*Bourbon, Nocino Walnut Liqueur, Sweet Vermouth
Fig Bitters*

56TH NEGRONI \$13

*Dry Gin, Carpano Antica, Aperol,
Cherry Bitters*

VOODOO CHILD \$13

*100% Agave Tequila, 43 Liqueur, Fresh Lime Juice,
Agave nectar, Pineapple Juice, Shaved Nutmeg*

SUTTON OLD FASHION \$13

*Old Forester Bourbon, Angostura Bitters, Chocolate
Bitters, Orange Bitters, Demara Syrup, Orange Peel*

RYE BOULEVARDIER \$14

Rye Whiskey, Campari, Sweet Vermouth

MONTAUK MULE \$12

*42 Below Infused Ginger Vodka, Fresh Lime Juice,
House Made Ginger Agave Honey Syrup, Ginger Beer*

TEACHER'S PET \$14

*Lemongrass Zubrowka Vodka, Fresh Lemon Juice
Green Apple Cider, House made Cinnamon Agave Syrup*

BEAT ME UP \$14

*Dark Rum, Raspberry Syrup,
Lemon Benedictine, Egg White,
Apricot Jam*

SAZERAC \$14

Bulleit Rye, Abshinte, Peychaud's, Sugar Cube,

EXECUTIVE CHEF: EDI SEITLLARI

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WE SUPPORT LOCAL FARMERS

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs, may increase your risk of foodborne illness.