

DRINK MENU

COURTROOM CLASSICS \$16

THE ATTITUDE ADJUSTMENT

(Marty Kenny's drink of choice)*

Ketel One vodka, splash dry vermouth, shaken not stirred, olives

VIEUX CARRE +\$2

rye whiskey, sweet vermouth, cognac, Benedictine,
Angostura & Peychaud bitters

GUAVA DAIQUIRI

Probitas rum, lime juice, guava nextar, simple syrup

THE ABNER VESPER

Plymouth gin, Belvedere Vodka, Cocchi Americano

SEASONAL COCKTAILS \$16

PEAR PRESSURE

Appleton Estate Signature rum, St. George Pear brandy,
lemon juice, simple syrup

TIKI'S TESTIMONY

pineapple gin, lemon juice, macadamia nut orgeat, passion fruit foam

GARDEN MANA

Jaguar blanco tequila, blueberry rosemary syrup, lemon juice,
Angostura bitters

UNDER THE WALNUT TREE

Michter's bourbon, Nocino walnut liqueur, lemon juice,
simple syrup, super-foam, Angostura bitters

DRY COCKTAILS \$12

RUBY SPRITZ

chamomile lavender syrup, ruby grapefruit, non-alcoholic sparkling wine

COCO STATE OF MIND

cream of coconut, pineapple juice, ginger mint syrup, club soda

BLUEBERRY BRAMBLE

Lyre's non-alcoholic tequila, blueberry rosemary syrup, lemon juice

*The Abner Hotel project is dedicated to Marty Kenny, the founder Lexington Partners, LLC who envisioned the conversion of this building into the beautiful hotel it is today.

We honor Marty with his favorite cocktail, The Attitude Adjustment which he enjoyed after a long day at the office and we donate a portion of each drink sold to his favorite organization, The Open Hearth Foundation, helping men regain lives lost to homelessness and addiction.

DRINK MENU

BUBBLES

Adami DOC, Prosecco, Italy **13/60**
Simonet-Febvre, Pinot Noir Brut Rosé, Burgundy, France **17/78**
Piper-Heidsieck, Champagne, France **HALF BOTTLE 69**
Ercole Pet Nat Rosé, Piedmont, Italy **80**
Gerard Bertrand, Cremant de Limoux Brut Rose, France **61**
Laurent Perrier, Brut, France **120**

WHITE

Clos Henri Estate, Sauvignon Blanc, New Zealand 2023 **13/60**
Boen Chardonnay, Sonoma County, California **13/60**
Elena Walch DOC, Pinot Grigio, Alto Adige, Italy, 2023 **14/65**
BY.OTT, Rosé, France, 2023 **18/85**
Joseph Drouhin Chablis, Chardonnay, Burgundy, France 2022 **18/85**
Villa Sparina Gavi di Gavi, Piedmont, Italy, 2022 **104**
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand **120**
Flowers Chardonnay, Sonoma, California, 2021 **120**

RED

Vietti, Barbera d'Asti, Piedmont, Italy **14/65**
Illahe, Pinot Noir, Willamette Valley, Oregon **16/75**
Bezel, Cabernet Sauvignon from Cakebread, Napa Valley 2021 **19/90**
Elk Cove Estate, Pinot Noir, Willamette Valley, Oregon 2022 **HALF BOTTLE 42**
Elk Cove Estate, Pinot Noir, Willamette Valley, Oregon 2022 **80**
Occhipinti Il Frappato, Frappato Sicily 2022 **120**
Far Niente, Post & Beam Cabernet Sauvignon, Napa Valley, California **145**
Pio Cesare, Barolo, Nebbiolo, Piedmont, Italy 2019 **206**
Caymus Vineyards, Cabernet Sauvignon, Napa Valley, California 2022 **240** Rutherford Estate, Quintessa, Napa Valley, California **375**

BEER

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LAGER

Norbrook Farms Brewery "Contractors Beer", Colebrook, CT
Ayingen Brewery, Oktober Fest-Marzen Lager, Aying, Germany

PILSNER

Kent Falls Brewing Co., "The Hollow", Kent, CT

IPA

Armada Brewing "Neptune's Dagger", New Haven, CT
Norbrook Brewing Co., "The Circus", Colebrook, CT

DARK

Norbrook Farms Brewery "Ol' Man McMullen's Porter", Colebrook, CT