

CRAFT COCKTAILS

THE
SIX15
ROOM

Classics

Martini- Prairie Organic Gin (Mn.) and Ransom Dry Vermouth

Manhattan- Makers Mark Bourbon, Ransom Sweet Vermouth and Angostura Bitters

Negroni- Prairie Organic Gin (Mn.), Compari and Sweet Vermouth

Clover Club- Prairie Organic Gin(Mn.) fresh raspberry, fresh lemon and egg white

Whiskey Sour- Jack Daniels Whiskey, fresh lemon and egg-white

Old Fashioned-Jim Beam Bourbon, Sweet Vermouth, Angostura Bitters muddled with a cherry and fresh orange

The Sazerac- Sazerac Rye, Peychauds' Bitters and demarara syrup

Signatures

Basil Smash- Praire Organic Vodka (Mn.), fresh lemon & Basil

Grand Cocktail- Prairie Organic Vodka(Mn.) St. Germaine, Mathilda Pear Liqueur, fresh lemon and cranberry juice

The Six15 Bloody Mary- House Infused Pepper and Bacon Vodka mixed with our secret recipe of 15 ingredients!

Yankee Smart Ass- Plantation Pineapple Rum, Di Saronno Amaretto and pineapple juice

Mulled Manhattan- Makers Mark Bourbon, All-Spice Dram and Angostura bitters

Down Mexico Way- Sauza Tequila, Liqour 43, raspberry and fresh lime