



## SPECIALTY COCKTAIL MENU

\$14

All drinks include TN alcoholic beverage tax of 15%

### "Hey Jealousy"

Corsair Vanilla Vodka  
Creme Yvette  
Lemon Sherbet  
Egg White

### "So Long & Goodnight"

Banhez Mezcal  
Dolin Genepy le Chamois  
Luxardo Maraschino  
Lime

### "Absolution"

Altos Reposado Tequila  
Suze  
Grapefruit  
Lime Oleo  
Soda

### "Good Neighbor"

Corsair Gin  
Elderflower  
Gancia Americano  
Grapefruit  
Lemon  
Cardamom Bitters

### "Night's Song"

Real McCoy 5yr  
Orgeat  
Ginger  
Honey  
Lemon Sherbet  
Laphroaig 10yr Float

### "Neku's Noise"

Suntory Toki  
Lychee  
Pandan  
Soda  
Glitter

### "Rye 'n Gosling"

Rittenhouse Rye  
Goslings Dark Rum  
Meletti Amaro  
Agave  
Lemon Bitters

### "Cheap Thrills"

Cruzan Blackstrap  
Velvet Falernum  
Walnut Orgeat  
Giffard Fruit de la Passion  
Lemon

### "El Idolo"

Montelobos Joven Mezcal  
Amaro Lucano  
Citrus Oleo  
Coffee Orgeat  
Black Cherry

### "Don't Be Suspicious"

Dolin Rouge  
Pinhook Rye  
Angostura  
Peychauds

### "One Winged Angel"

Redwood Empire Bourbon  
Amaro Del Etna  
Cappelletti Apertivo  
Peach Infused Velvet Falernum

### "Rebel Without Applause"

Barr Hill Gin  
Pellegrino Amaro  
Hayman's Sloe Gin

### "Legends Never Die"

Bluecoat Gin  
Mettei Cap Corse Blanc  
Creme de Cacao  
Lemon

### "Thorns Like a Thistle"

Monkey Shoulder Scotch  
Mettei Cap Corse Rouge  
Cynar  
Dolin Rouge  
Regans Orange Bitters

### "Boulevard of Broken Dreams"

Tullamore Dew Irish Whiskey  
Averna  
Brovo Jammy  
Sage  
Cucumber

**BEER + WINE:** pH features a rotating selection of red, white, and rose wines as well as local beers. Ask your server about today's selection and pricing