

SPECIALTY COCKTAILS

At Trouble's Trust our bar chefs are committed to crafting the finest cocktails with New York Spirits locavore ingredients that are rich and vibrant with unique flavor profiles. We are also proud to offer a selection of hand crafted ales and crisp lagers from Brooklyn and the surrounding area.

\$19.

SCHNEEBLY'S SECRET

"A School or Rock-tail"

Nolet's Gin, St. Germain, Fresh Lemon Juice, Mint, Soda

RUBY KISS

"Love at first sip."

Ketel One Vodka, Peach Schnapps, fresh lemon, simple syrup, raspberries, sparkling wine

PORT MANHATTAN

"A Fortified Classic"

Woodford Reserve Bourbon, Fonseca Bin 27 Port, maple syrup, angostura bitters, luxardo cherry garnish

THE "QUEEN OF MEAN"

Breuckelen NY Wheat Whiskey, Ginger Bee NY, Red Jacket NY Apple Juice, Averell "Damson Gin" NY, elderflower syrup, fresh lemon, baked apple chip garnish

SPANISH HARLEM ROSE

"A red rose up in Spanish Harlem."

Don Julio Reposado, Vecchio Amaro del Capo, fresh lime, ginger slices, serrano chili pepper slice, soft ginger candy garnish

THE PAMPERED POOCH

"Trouble would love it."

Owney's "Original" NY Rum, B&B, Cocchi Bianco, fresh lime, simple syrup, creole bitters, sugar cane garnish

NEW YORK "DELI"

"You talkin to me?"

Seneca Drum NY Gin, Pimm's No.1, muddled mint and cucumbers, fresh lime, simple syrup, Dr.Browns Cel-Ray soda, celery bitters, kosher pickle garnish