

## ZEPPELIN REMIXES

*Ingredient driven house cocktails derived from classics.  
Listed in order of light & refreshing to spirit-forward. Cheers!*

### **GIGGLE WATER**

*Gin and Tonic c.1825  
gin, Zeppelin tonic, NC wildflower honey, fresh lime,  
torched botanicals*

### **DILWORTH DIG**

*French 75 c. 1915  
vodka, dry apple cider, spiced honey liqueur, fresh lemon,  
dehydrated green apple*

### **FOGLE FIZZ**

*Fizz c. 1882  
gin, yuzu-lemongrass cordial, butterfly pea flower syrup,  
sparkling water, dehydrated lemon*

### **PALOMA DE LA PARRILLA**

*Paloma c. 1860  
barrel rested tequila, grilled grapefruit juice cordial,  
grapefruit shrub, mexican mineral water, dehydrated lime, sea salt,  
mezcal mist*

### **QUIT DRAGON MY HEART AROUND**

*Cold Vodka Flip c. 1887  
melon infused vodka, gin, yuzu-lemongrass cordial, eggwhite  
dragonfruit syrup expressed lemon peel, edible flower*

### **A CUBAN AFFAIR**

*Black Russian c. 1949  
house coffee liqueur, rye whisky, chocolate mole bitters, benedictine,  
montenegro amaro*

### **ROOM TO GROW**

*Manhattan c. 1870's  
foraged mushroom infused japanese whiskey, shiro miso-wine,  
balsamic vinegar, candied mushroom*

### **THE UNCLE EDDY**

*Old Fashioned c 1880  
waygu fat washed bourbon, slow ginger syrup, buckspice bitters,  
king cube, candied ginger, cold smoked*

### **PERSEPHONE'S PLIGHT**

*Vieux Carre c.1938  
soy barrel aged Pama, rye whiskey, byrrh, brandy, peychauds,  
barrel rested angostora, luxardo soaked cherry*

### **FERDINAND'S FRIEND**

*Negroni c. 1919  
reposado tequila, grilled shishito infused vermouth, Campari,  
king cube, torched shishito*

### **THE ZEPPELIN PICKLEBACK**

*Shot and Back c. 1950's  
molecular pickle juice sphere, rotating spirit*

**EXECUTIVE CHEF: VINCE GIANCARLO**  
**HEAD BARTENDER: RYAN HART**

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.