

# THE CORNELL CLUB

N E W Y O R K

## Cocktail Menu

### Taming the Bear

Hendricks Gin, Lime Juice, Simple Syrup, Sparking Wine

### The Freshman Pimm's Cup

Pimm's No 1, Lime Juice, Orange Juice, Simple Syrup,  
Strawberries, Cucumber, Ginger Ale

### Cornell Vodka-Moscow Mule

Tito's Vodka, Ginger Beer,  
Seasonal Fruits, Fresh Lime Juice

### Passionfruit Whiskey

Maker's Mark Whiskey, Passion Fruit,  
Orange Juice, Lime Juice

### Hemingway at the Cayuga Lake (Papa Double)

Bacardi Rum, Luxardo Maraschino Liqueur,  
Lime Juice, Grapefruit Juice

### Singapore Sling at The Cornell Club

Aviation Gin, Drambuie, Cherry Herring, Triple Sec,  
Pineapple Juice, Fresh Lime Juice

### Oaxacan Sierra Riptide

Sambra Mezcal, Black Currant,  
Ginger Ale, Fresh Lime Juice

### 6E Bubbly

Prosecco, Lychee Juice, St. Germaine

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## Beer

*"There is no such thing as a bad beer.  
It is just that some taste better than others."*

*-Billy Carter*

### By the Bottle / Can

**Sweet Action Six Point, Brooklyn, NY**  
stone fruit and hint of fennel

**Firestone, IPA, Paso Robles, CA**  
orange hop aroma, floral, citrus pine taste

**Brooklyn Lager, American Amber, NY**  
wild herbs, sweet floral resin, dry finish

**Samuel Smith, Organic, Pale Ale, England**  
caramel note, freshly baked biscuits, herbal hops

**Stout, Southern Tier, NY**  
dark roasted malt and nutty flavor

### 'What's on Tap'

**Guinness, Ireland**  
roasted, chocolate, hint of bitterness

**Blue Point, Oktoberfest, New York**  
toasty, green apple, spicy hops

**Ithaca Flower Power, IPA, NY**  
bright and lemongrass aroma, medium body

**Ommegang Witte, Wheat Ale, NY**  
subtle clove, sweet orange, fluffy head

**Stella Artois, Belgium**  
golden, crisp, refreshing

**Fat Tire, Belgian Style Ale, CO**  
toasty malt, gentle sweetness, light finish

**Krombacher, Pilsner, Germany**  
crisp, grassy, peppery hop flavor

**Lagunitas, IPA, CA**  
rich malt and citrusy grapefruit tone