

# Joe Q.

SIGNATURE COCKTAILS  
exclusively at **café 44**

## CABIN IN THE WOODS 11

four roses bourbon, black walnut-maple syrup, bitters, hickory smoke

## RUMBACHATA 14

plantation pineapple rum, citrus milk punch, coconut milk, mole bitters

## NOT YOUR GRANNY'S CIDER 11

spiced apple sangria, laird's applejack brandy, prosecco, nutmeg

## ROSÉ-LIE 12

aperol, partners craft vermouth, lemon, sparkling rosé, rose water

## OAXACAN GARDEN 14

del maguey vida mezcal, pomegranate, hibiscus syrup, lime, craft sweet vermouth

## NEWTON'S RESOLVE 12

fig & rosemary infused tequila, cynar, lemon, demerara syrup

## BLACK BOX 13

bombay sapphire gin, crème de violette, blackberry shrub, lemon, psychaud's bitters, egg white\*

## THE BIG PLUM 12

old overholt rye, ramazzotti amaro, pimm's no. 1, plum bitters

## PURPLE RAIN 12

cirrus vodka, st. germain, lime, chilled butterfly flower tea, black lime

## FULL MOON 11

larceny bourbon, demerara, mole & aromatic bitters, torched rosemary

## RENAISSANCE REVIVAL (digestif) 7

aperol, cynar, demerara syrup, espresso bean, orange twist

\*consuming raw or undercooked eggs  
may increase your risk to foodborne illness