

# COCKTAILS

Current as of 10/15/2019. Our real-life menus change frequently.

## WHO GOT PURPLE

Calvados, Concord Grape, Tarragon, Citrus, Shiraz and Sherry 15

## TOP DAWG

Shinko Pear, Tonic, Rancio, Black Sudachi Salt 15

## MELONS TRIPLE LINDY

Mezcal, Tres melons, Aloe, Lime, Shiso & Dill 15

## SAGAN SUMMER

Bourbon, Saturn Peach, Auslese, Fino, Peychauds 15

## THE LOVE BELOW

Solera Rum, Dry Vermouth, Lovage, Lime, Tomato 15

## SILK THE SHUCKER

Brandy, Whiskey, Amendoa, Lemon, Cob and Silk Milk 15

## IN THE PINES, UNDER THE PALMS

Toasted Coconut Rye, Terroir Gin, Vermouth, Maraschino, Absinthe, Redwood Tips 15

## QUININE COBBLER

Vermouth Bianco, Amontillado Veijisimo, House Grenadine, A Lot of Angostura 15

## MAI O MAI

Panamanian Rum, Lime, Pistachio Orgeat, Curaçao, Coffee-Rum Float, Milk-Washed 15

Proceeds will go towards The Pin Project @thepi.n

## CLASSIC FEATURE: LAUREL MARTINI

Islay/Austrian/and Menorca Gins, Vermouth Marriage, California Bay Tincture, Meyer 15

## SPICE & EVERYTHING NICE

Seedlip Spice, Chamomile, Pink Peppercorn, Pear Vinegar, Aromatic Bitters 11 **NON-ALCOHOLIC**

## THE SPECIAL

Small Coral Beer and Shot of Cabin Still or cold Pear Brandy 9

A 20% service charge fee will be added to parties of 6 or more.

All tips are pooled between all front of house employees involved in service, including managers.  
753 Alabama Street, San Francisco, (415)341-0020, truelaurelsf.com, @truelaurelsf