



THE ACADEMY

PRIVATE EVENT SPECIALTY COCKTAILS

The following are available as add-ons to your beverage package, each priced at \$2 per person, per hour:

MARTINI

gin or vodka, dry vermouth, lemon twist or olive garnish (served up in a coupe)

OLD FASHIONED

bourbon, sugar cube, bitters, orange peel garnish (served in a tumbler w/ large cube)

MANHATTAN

bourbon or rye, sweet vermouth, bitters, orange peel garnish (served up or on the rocks)

NEGRONI

gin, sweet vermouth, campari, orange peel garnish (served on the rocks in a tumbler)

BOULEVARDIER

bourbon, sweet vermouth, campari, orange peel garnish (served up or on the rocks)

COSMOPOLITAN

vodka, triple sec, cranberry juice, lime juice, lime garnish (served up in a coupe)

DAIQUIRI

white rum, lime juice, simple syrup, lime garnish (served up in a coupe)

PALOMA

tequila or mezcal, grapefruit, lime juice, soda, lime garnish (served on the rocks in a tumbler; salt optional)

OLD FASHIONED

bourbon, sugar cube, angostura bitters, orange peel garnish (served in a tumbler w/ large cube)

APEROL SPRITZ

aperol, sparkling brut, soda, orange garnish (served on the rocks in a wine glass)

Please note: The Academy's Signature Cocktails rotate seasonally – see academy-sf.com/menus for current selections. In addition to the pricing listed above, all signature cocktails incur an additional \$4 flat fee per person.