

CIRCE'S POTIONS

CIRCE'S ELIXER 11

grand marnier cordon rouge
cinnamon infused syrup
orange cream bitters . fresh lemon juice
orange peel and cinnamon dust

COCOA NEGRONI \$10

london dry gin . house infused cocoa vermouth .
compari . orange twist

HONEY BUNNY \$10

reposado tequila . house made honey
and peppercorn syrup . fresh lemon juice .
angustora bitters

"FIGEDABOUTIT" \$11

house infused fig vodka . earl grey syrup .
iced tea . orange juice . peychauds bitters .
fig and star anise

PANTY SNATCHER 10

fresh squeezed lemon . absolut vodka .
elderflower liqueur . rose water .
grapefruit juice . edible orchid

COCOA MAN - HATTAN 11

uprising american whiskey . house infused chocolate
vermouth . chocolate bitters . vanilla bourbon cherry

MAMMA SPORCA 11

"dirty mother"
hangar one vodka
olive and pepperoncini juice
black truffle and blue cheese stuffed olives

ITALIAN GIRL IN MANHATTAN 11

bulliet bourbon . averta . cherry bitters
luxardo maraschino liqueur

JALISCO PEAR 11

reposado tequila . pear nectar . ginger liqueur .
all spice dram . poached pear

SMOKEY PINEAPPLE 10

house infused pineapple mezcal . madagascar vanilla
. fresh lemon juice . cayenne pepper . pineapple leaf .
citrus salted rim

NAPOLEAN NIGHT CAP 9

banana liqueur . amaretto . grand marnier .
fresh espresso . cappuccino foam . bitter cocoa .
layered in a flute

MOJITO 10

silver rum . muddled mint and lime
house made simple syrup
over crushed ice and topped with sprite

BUSTED NUT 18.50

serves 2
rum jumbie coconut & mango rum
fresh dominican coconut water
pineapple juice
coconut and mango puree
shaken . stirred . and busted
served in a young native
dominican coconut
limited amounts available

by Carlo Carozzi

Executive Chef Simon Keating | General Manager Kyle Poland
cincerestaurantbar.com



ENDINGS

DESSERTS

- death by chocolate** . selection of miniature desserts 20
- warm chocolate brownie** . walnuts . cappuccino gelato . maple syrup 8
- brioche bread pudding** . sugar snap basket . salted caramel gelato 8
- crème brulee** . house made accompaniment 8
- hazelnut polenta crisp** . steere orchard apples . vanilla gelato 8
- black forest panna cotta** . griottine cherries . vanilla cream . milk chocolate . kirsch syrup 8
- gelato & sorbet 2.50**
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SCOTCH WHISKY SINGLE MALT

- Chivas Regal
Dewars White Label
Johnnie Walker Black
Johnnie Walker Gold
Johnnie Walker Blue
Glenmorangie 10 yr
Laphroiaig 10 yr
Balvenie 12 yr Doublewood
Glenlivet 12 yr
Macallan 12 yr
Oban 14 yr
Dalwhinnie 15 yr
Lagavulin 16 yr
Macallan 18 yr
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AFTER DINNER

- Terra d'Oro**, Zinfandel Port, California 8
- Cockburns's Special Reserve Port**, Portugal 8.5
- Warre's Otima 10 YR**
Tawny Port , Portugal 10.5
- Ramos Pinto 20 YR**
Tawny Port, Portugal 18
- Alexander Aqua di Vita Bianca**
Grappa, Italy 8.5
- Fairview La Beryl Blanc**
Dessert Wine g/9 b/34
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DRAUGHT BEER

- Bock Shiner
Goose Island IPA
Stella Artois
White Electric Coffee Stout

BOTTLE BEER

- Amstel Light
Narragansett Lager (16oz)
Blue Moon
Bud Light
Budweiser
Corona
Foolproof "Raincloud" Robust Porter
Heineken
Miller Lite
Michelob Ultra
Dogfish Head 90 Minute IPA
Sam Adams Boston Lager
St. Pauli Girl N/A

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