

ALLEY CAT RAG

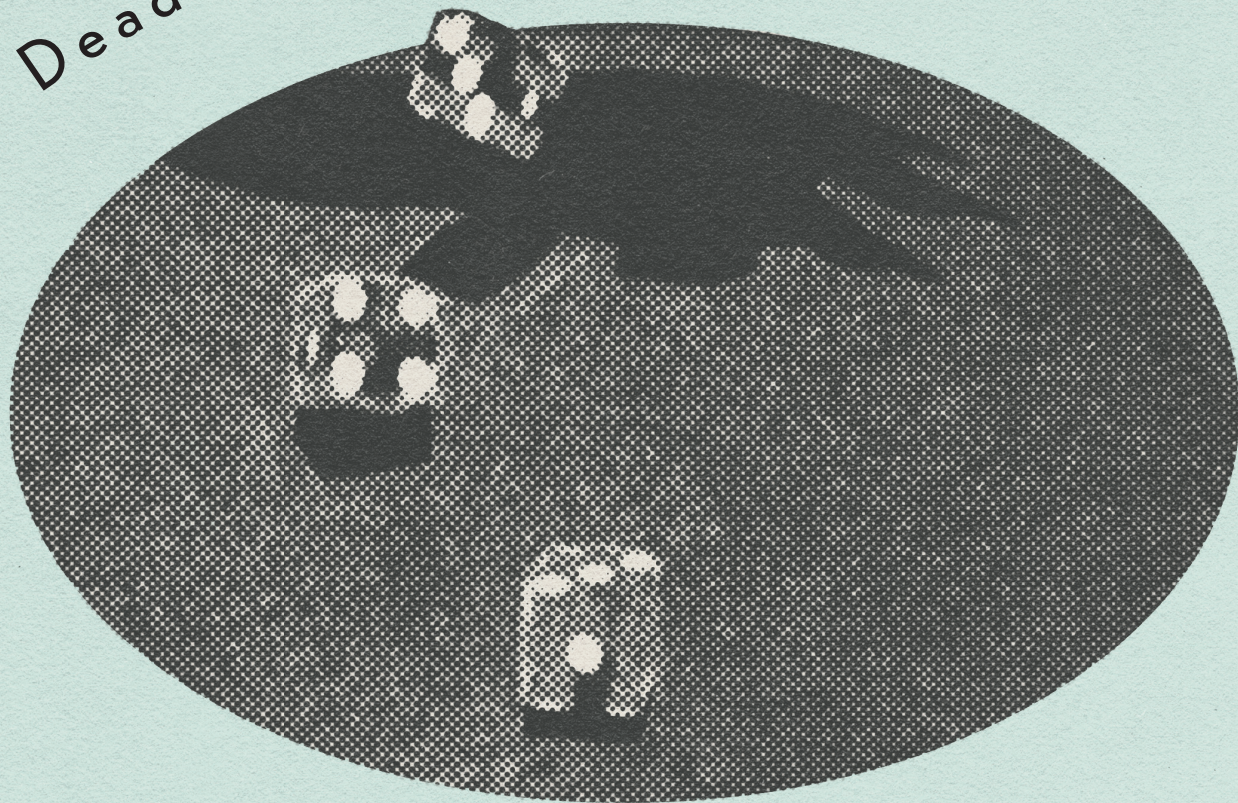
by
Alley Cat Lounge
EST. 2016

**THE
GAMBLER'S
ISSUE**

ISSUE NO. 16



Dead Man's Dice!



Alley Cat Lounge

207 W. BROUGHTON LANE
SAVANNAH, GA 31401

OPEN LATE - FREE PAPER

**NO
16**





207 West Broughton Lane
Savannah, Georgia 31401
Basement Floor
Monday - Thursday: 4PM - 1AM
Friday - Saturday: 4PM - 2AM
Closed Sundays

CONTENTS.

	Slaphouse Bets..... Var. Absinthe Cocktails
	Dealer's Choice Poker A2 Staff Cocktails
	Slots..... A3 Vodka Cocktails
	Baccarat..... A4 Gin Cocktails
	Texas Hold 'Em..... A5 Whiskey Cocktails
	Roulette A6 Agave Cocktails
	Caribbean Stud..... A7 Rum Cocktails

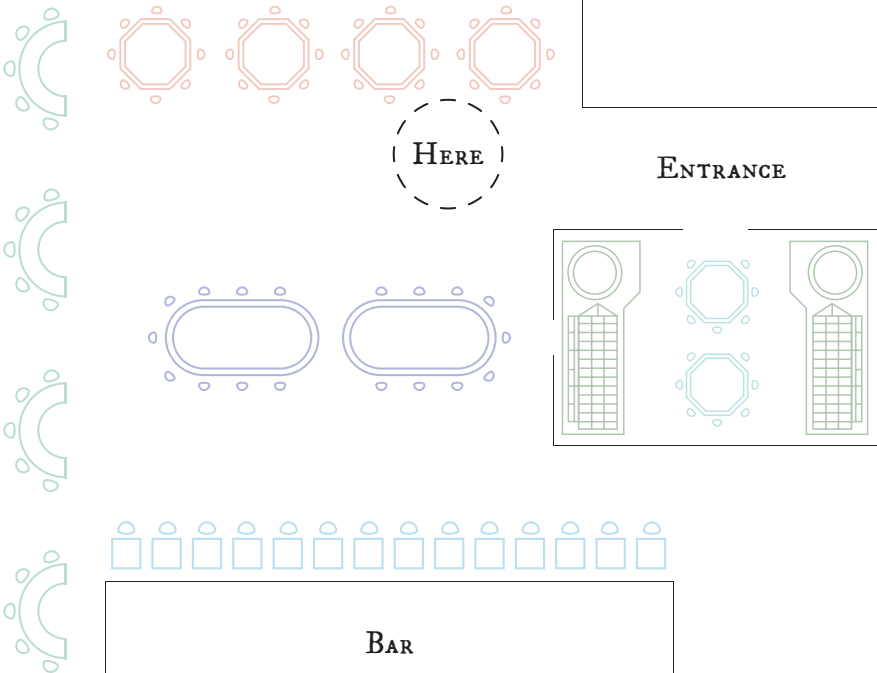


Diagram illustrating the layout of the lounge, including the Entrance, Bar, and various gaming areas (Slots, Roulette, etc.).

WINE.

By the Glass \$10.00 - \$16.00

We curate a rotating selection of hand-selected wine varieties that vary by season and availability.

Please ask our staff for details.

BEER & CIDERS.

Local Craft

Wild Leap Local Blonde	ICE COLD	\$7
Creature Comforts Bibb Pilsner		\$7
Creature Comforts Classic City Lager		\$7
Creature Comforts Koko Buni Milk Porter		\$7
Creature Comforts Tropicalia IPA		\$7
Stillfire Brewing Peach State Lite		\$7
Three Taverns Night on Ponce IPA		\$7
Atlanta Hard Cider Crisp Apple		\$7

Domestic & Imported

Athletic Lite (Non-Alcoholic)	\$4
Coors Banquet	\$4
Guinness Draught Stout	\$8
Miller High Life Pony	\$2
Miller Lite	\$5
Pabst Blue Ribbon Tall-Boy	\$4
Tecate	\$6
Rekorderlig Fruited Ciders (Rotating)	\$9

GLASSWARE.

Flute	Rocks	Coupe	Hurricane	Collins	Highball	Beer Pint

Try it Non-Alcoholic

Any cocktail displayed with the mark shown above can be made non-alcoholic (Zero ABV) at no additional cost.



Download Menu



DEALER'S CHOICE

Staff Cocktails



BIERRE PICAN

NA Beer, NA Amaro, NA Almond Bitters

Wheat, Lightly Bitter, Crisp, Refreshing

CAIPIRINHA

Cachaça, Lime, Sugar

Refreshing, Lime-Forward, Tart, Vegetal

B.D.E.

Trinidad Rum, Coconut Rum, Overproof Rum, Acid Pineapple, OF Syrup, Lime Juice

Toasty, Citrusy, Tropical

MUSHROOMS ON PAYDAY

Mushroom-Infused Japanese Vodka, Shochu, Dry Vermouth Blend, Umami, Balsamic

Herbaceous, Smooth, Umami, Herbal

THE RIVERA COCKTAIL

Mezcal, Chipotle, Mango, Acid Pineapple, Pineapple

Spicy, Tropical, Slightly Smokey, Lightly Savory

WEST INDIE'S WHIRLWIND

Coconut Fat Wash, Armagnac, Dry Curacao, Maraschino, Pineapple

Tropical, Boozy, Medium-Dry

JEU DE POMME

Irish Whiskey, Calvados, Lemon, Cinnamon Apple Oleo, Absinthe, Bitters

Fall Spice, Crisp, Refreshing, Citrusy



LYCHEE OZOKU

\$16.00

Lychee Vodka, Cardamom, Coriander, Japanese Bermutto, Lime, Topped with Bubbles

—

Light, Floral, Bubbly, Refreshing

—

Try it Non-Alcoholic!



MATCHA MOJO

\$18.00

Matcha-Infused Vodka, Shiso, Musk-Melon, Coconut, Pandan, Lime, Egg White*, Topped with Yuzu Lime Soda

—

Creamy, Tart, Herbaceous, Decadent



CAT'S COSMO

\$18.00

Citrus Vodka, Yuzu Curacao, Creme de Mure, Wheat, Lime, Rinsed with Absinthe

—

Refreshing, Tart, Slightly Anise, Berry

SLOT





PINTXTINI

\$17.00

Vodka, Swedish Aquavit, Mignonette Gin, Umami, Japanese Bermutto, Olive Brine, Carrot RB Shrub

—

Umami, Boozy, Dill, Savory

Madonna

Queen of Pop
b. August 16, 1958

The Cosmopolitan Cocktail, or Cosmo, as we know it today was invented in 1988 at The Odeon in downtown Manhattan by Toby Cecchini.

The Odeon was a hot spot for celebrity visitation from figures such as Madonna, Andy Warhol, and Robert DeNiro. Toby Cecchini originally made the drink as a shift drink for one of his servers and they told regulars, regulars told everyone and before he and Odeon staff knew it, the drink was surging around town. He invented the drink with the ideal in mind that he would create a tart and refreshing cocktail.

Funny enough, the drink hit such popularity and annoyance in the industry at the time that Toby didn't originally take credit for the cocktail, and it wasn't until Absolut vodka began its search for the original creator that he began to take credit.



16 \$



LYCHEE OZOKU

Lychee Vodka, Cardamom, Coriander, Japanese Bermutto, Lime, Topped with Bubbles

Light, Floral, Bubbly, Refreshing

Try it Non-Alcoholic

\$ 16

18 \$



MATCHA MOJO

Matcha-Infused Vodka, Shiso, Musk-Melon, Coconut, Pandan, Lime, Egg White*, Topped with Yuzu Lime Soda

Creamy, Tart, Herbaceous, Decadent

\$ 18

17 \$



PINTXTINI

Vodka, Swedish Aquavit, Mignonette Gin, Umami, Japanese Bermutto, Olive Brine, Carrot RB Shrub

Umami, Boozy, Dill, Savory

\$ 17

18 \$



CAT'S COSMO

Citrus Vodka, Yuzu Curacao, Creme de Mure, Wheat, Lime, Rinsed with Absinthe

Refreshing, Tart, Slightly Anise, Berry

\$ 18

Next

BACCARAT

—

Gin Cocktails



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A3



HIGH BALL

for High Rollers

\$16.00

Hojicha-Infused Suntory,
Bermutto, Shochu,
Black Sesame Vanilla

—
Light, Refreshing, Crushable, Dry



THE HUNTSMASTER

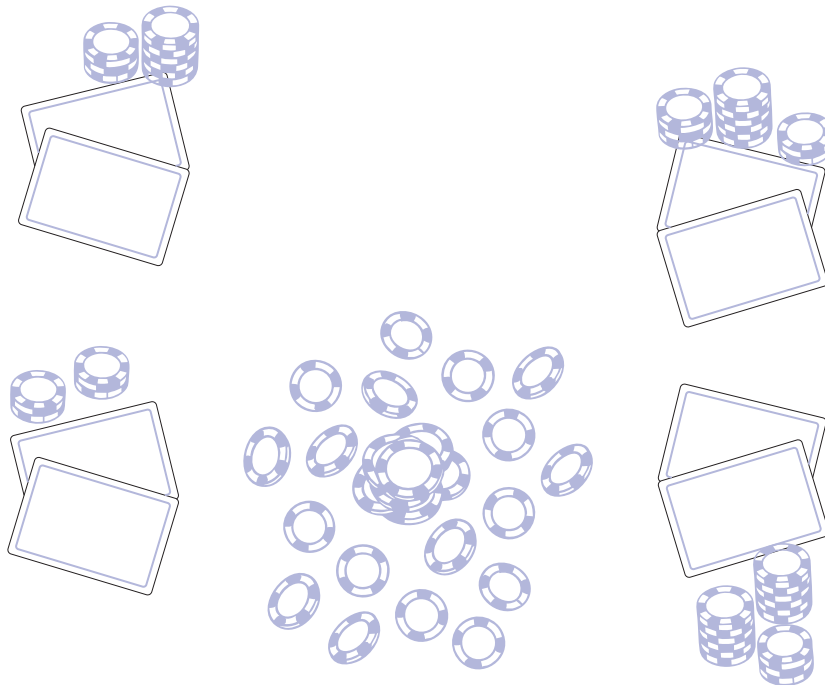
\$18.00

Bourbon, Calvados, Jager, Banana,
Benedictine, Pistachio Orgeat,
Lemon

—
Tropical, Boozy, Nutty



Texas Hold 'Em



Theodore Roosevelt

26th President of the United States
1858 - 1919

Before his presidency, Theodore Roosevelt would go to the Waldorf Astoria Hotel in Manhattan with Senator Mark Hanna to discuss, and complain about, GoP members of the 1890's. The drink was originally called McKinley's Delight, named for then presidential candidate William McKinley, and was created for the Vice President and Senator by a bartender at the Waldorf Astoria Hotel. Fast Forward to 1933, Charles Baker was visiting Cuba during the revolution when he was served the same cocktail under the name "Remember the Maine" at the Hotel Nacional. It had be renamed to pay homage to a famous battle cry in response to the sinking of the U.S.S. Maine, which ultimately sparked the Spanish-American War.

SLAPHOUSE BET



SAZERAC

\$16.00

Rye Whiskey, OF Syrup, Bitters,
Absinthe Rinse

—
*Booze Forward, Refreshing,
New-Orleans Flare*



AMOXICILLIN

\$17.00

Turmeric-Infused Scotch, Saffron,
Miso Honey, Ginger Juice, Lemon

—
Medicinal, Slightly Savory, Citrusy

—
Try it Non-Alcoholic!



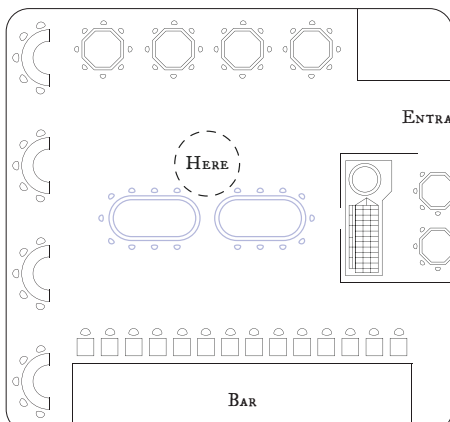
REMEMBER THE MAINE

\$20.00

Rye Whiskey, Vermouth Blend,
Cherry, Absinthe Rinse

—
*Booze-Forward, Medium-Dry,
Cherry*

QUICK DRAW



16
\$

HIGHBALL

for High Rollers

Hojicha-Infused
Suntory, Bermutto,
Shochu,
Black Sesame Vanilla

*Light, Refreshing,
Crushable, Dry* \$ 16

17
\$

AMOXICILLIN

Turmeric-Infused
Scotch, Saffron, Miso
Honey, Ginger Juice,
Lemon

*Medicinal, Slightly
Savory, Citrusy* \$ 17
Try it Non-Alcoholic

18
\$

THE HUNTSMASTER

Bourbon, Calvados,
Jager, Banana,
Benedictine, Pistachio
Orgeat, Lemon

*Tropical, Boozy,
Nutty* \$ 18

20
\$

REMEMBER THE MAINE


Rye Whiskey,
Vermouth Blend,
Cherry, Absinthe Rinse

*Booze-Forward,
Medium-Dry, Cherry* \$ 20

Next
ROULETTE
—
Agave Cocktails



SLAPHOUSE BET



GUTTER GAMES

\$20.00

Verde Absinthe, Herbal Liqueur,
Rose Hip, Apricot

Anise, Lightly Fruity, Boozy



CARAJILLO

\$18.00

Reposado Tequila, Licor 43,
Espresso Liqueur, Amaro Blend

Coffee, Herbaceous, Slightly Bitter



DOUBLE ZERO

\$16.00

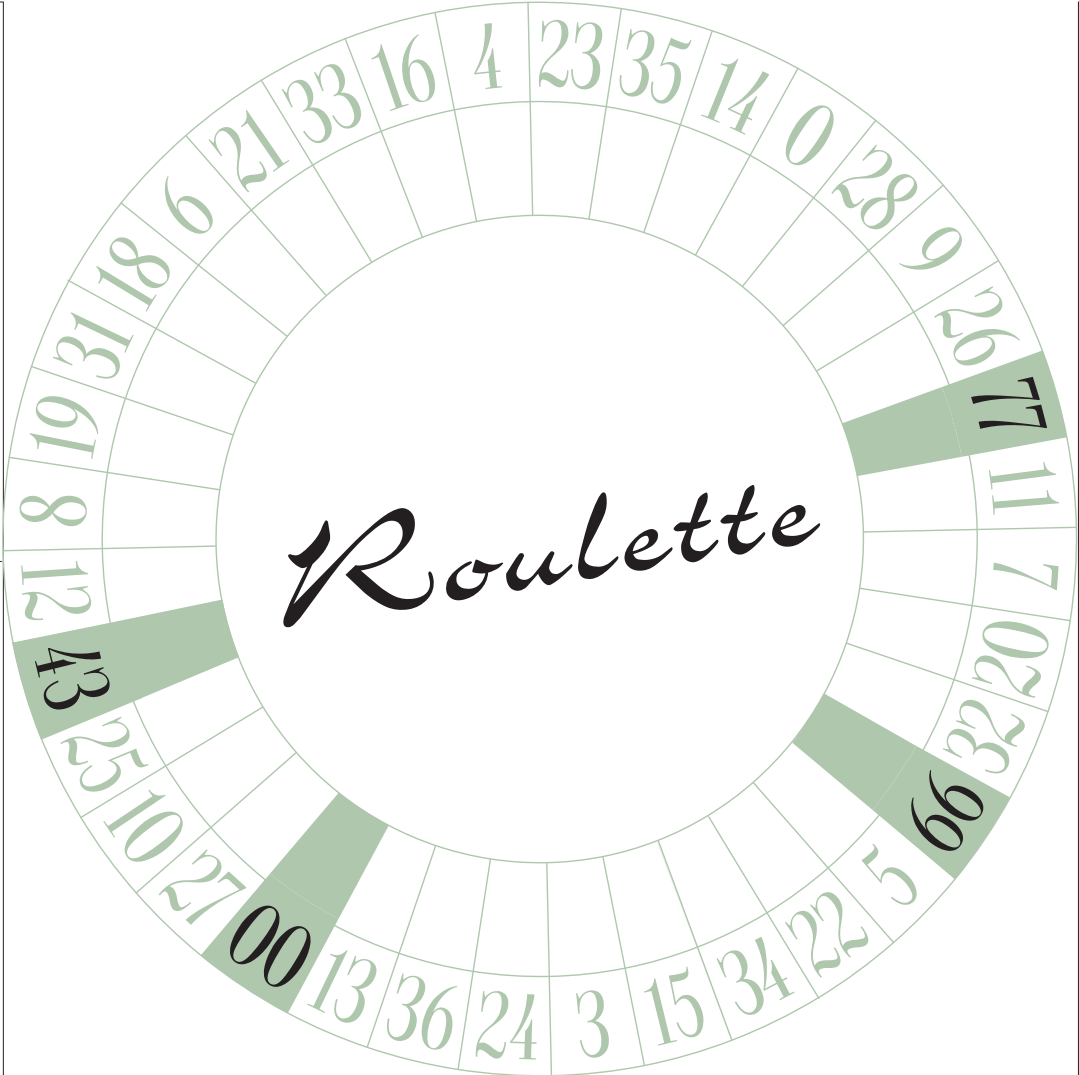
Mezcal, Agave Syrup, Banana,
Coconut Water, Lime Acid

Refreshing, Tropical, Crushable

“PARA TODO MAL,
MEZCAL, Y PARA TODO
BIEN, TAMBIÉN.”

“For everything bad, mezcal, and
for everything good, the same.”

Oaxacan Proverb




Mezcaleros

The Dedicated Men & Women Harvesting Agave
Present Day

“What is an Agave Spirit? And why do people call Mezcal smoky tequila? Tequila must be made from 100% Blue Weber Agave, an agave varietal native to Jalisco. Mezcal on the other hand can be made from upwards of 30 different varietals of Agave, although most commonly from Espadin. Both Tequila and Mezcal will be “roasted” before distillation. The process of “roasting” is different for each spirit. Tequila will be steamed either in a Horno, a traditional Mexican oven, or in an Autoclave. Mezcal will be smoked, either in a Horno or an Autoclave. While the ovens for both spirits are called Hornos

you will sometimes hear ovens used for Mezcal production called Hornos de Tierra or Earth Ovens. This helps distinguish the type of Mezcal you are drinking of which there are three broad categories in reference to their production methods: Ancestral, Artisanal, and Modern. By its most classic definition, if anything, you should be calling Tequila non-smoky Mezcal because until 1890 when Tequila was coined to denote agave spirits made in and around the town of Tequila, it was simply called Mezcal. Tequila may be Mexico’s national spirit, but Mezcal is where it all began.”




SIN CITY

\$19.00

Blanco Tequila, Cacao, Alpine
Liqueur, Fermented Strawberry,
Lemon

Rounded, Desserty, Fresh,
Slightly Fruity



SEÑORA
PRESIDENTA

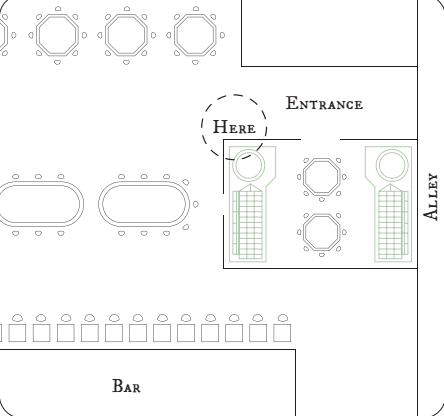
\$18.00

Reposado Tequila, Rigi,
Blanc Vermouth, Grenadine,
Bitters


Light, Herbaceous, Refreshing



QUICK DRAW



19
\$



SIN CITY

Blanco Tequila, Cacao,
Alpine Liqueur,
Fermented Strawberry,
Lemon

Rounded, Desserty,
Fresh, Slightly

\$ 19

18
\$



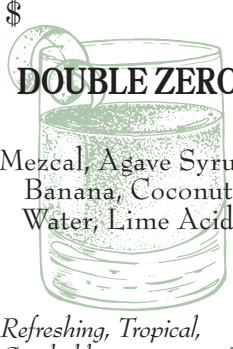
CARAJILLO

Reposado Tequila, Licor
43, Espresso Liqueur,
Amaro Blend

Coffee, Herbaceous,
Slightly Bitter

\$ 18

16
\$



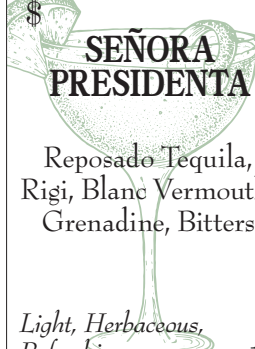
DOUBLE ZERO

Mezcal, Agave Syrup,
Banana, Coconut
Water, Lime Acid

Refreshing, Tropical,
Crushable

\$ 16

18
\$



SEÑORA
PRESIDENTA


Reposado Tequila,
Rigi, Blanc Vermouth,
Grenadine, Bitters

Light, Herbaceous,
Refreshing

\$ 18

Next
CARIBBEAN
STUD

Rum Cocktails





QUALIFYING HAND

\$19.00

Ginger-Tea Pisco, Ginger Shoju, Ginger Tea Syrup, Yuzu, Lemon Acid

—

Ginger, Bubbly, Lightly Dry, Citrus



HOTEL DE NACIONAL

\$19.00

Trinidad Rum, Apricot, Pineapple Syrup, Acid Pineapple

—

Tropical, Crushable, Fruit Forward

—

Try it Non-Alcoholic!



Donn Beach

Founding Father of Tiki Culture
1907 - 1989

Donn Beach — or Donn the Beachcomber, as most would come to know him — was an American adventurer, entrepreneur, and World War II veteran widely credited as the founding father of tiki culture in the modern bar world. After returning from his travels in the South Pacific, Beach began to reimagine what escapism could look and taste like, transforming dimly lit bars into lush, tropical hideaways filled with rum, firelight, and imagination. His namesake Hollywood restaurant quickly became a cultural phenomenon — a place where film stars, sailors, and dreamers alike could step out of Los Angeles and into a Polynesian fantasy.

Known for his flair for storytelling and showmanship, Donn gave his cocktails elaborate, often scandalous names, and guarded his recipes like military secrets. He believed that each drink should transport the guest somewhere far away, somewhere forbidden or exotic. When he created the now-famous Missionary's Downfall in 1937, he did so with a wink and a grin, serving it with the line that became legend: "Drink's so good it could make a missionary give up their chastity." The drink, like Donn himself, embodied the spirit of rebellion, romance, and theatrical excess that would come to define an entire era of cocktail culture.

SLAPHOUSE BET



CHYRSANTHEMUM

\$19.00

Basque Vermouth Blanc, Benedictine, Strawberry Absinthe

—

Delicate, Anise, Low ABV




COPACABANA

\$18.00

Cachaça, Pineapple Rum, Yuzu Sake, Shiso, Lime Juice, RB and Carrot Shrub

—

Vegetal, Tart, Slightly Savory



MISSIONARY'S DOWNFALL

\$18.00

Mint-Infused Rum, Miso Honey, Peach, Acid Pineapple

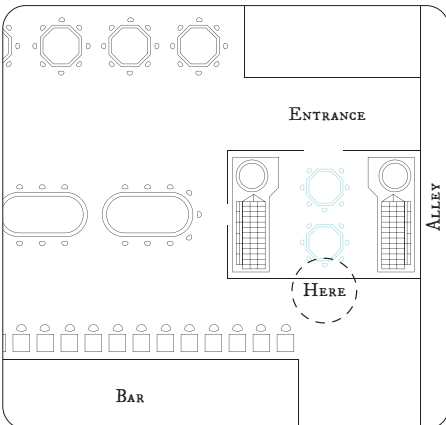
—

Tropical, Fresh, Crushable, Fruity, Mint


"IF YOU CAN'T MAKE IT TO PARADISE... I'LL BRING IT TO YOU."

— Donn Beach

QUICK DRAW



19 \$



QUALIFYING HAND

Ginger-Tea Pisco, Ginger Shoju, Ginger Tea Syrup, Yuzu, Lemon Acid

Ginger, Bubbly, Lightly Dry, Citrus

\$ 19

19 \$



HOTEL DE NACIONAL

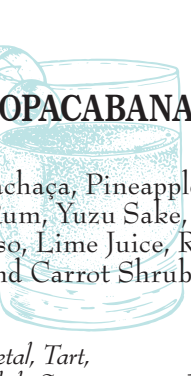
Trinidad Rum, Apricot, Pineapple Syrup, Acid Pineapple

Tropical, Crushable, Fruit Forward

Try it Non-Alcoholic

\$ 19

18 \$



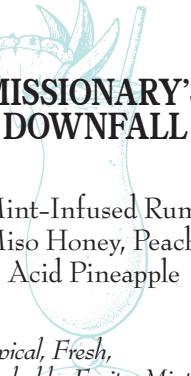
COPACABANA

Cachaça, Pineapple Rum, Yuzu Sake, Shiso, Lime Juice, RB and Carrot Shrub

Vegetal, Tart, Slightly Savory

\$ 18

18 \$



MISSIONARY'S DOWNFALL

Mint-Infused Rum, Miso Honey, Peach, Acid Pineapple

Tropical, Fresh, Crushable, Fruity, Mint

\$ 18

Next BOTTLED COCKTAILS

plus Staff Recommends





BOTTLED COCKTAILS, 3OZ
OLD FASHIONED, NEGRONI, COFFEE SHOP
\$15.00 EA., \$40.00 PACK OF 3



PLEASE ASK OUR STAFF ABOUT MERCH.

Eat & Drink	Around Town	Recommendations by our staff.
Late Air ~ Colleagues & Lovers The Wyld ~ Public Kitchen & Bar The Grey ~ Husk ~ Joe and Vera's Common Thread ~ Fleeting Lone Wolf Lounge ~ Bar Julian	Ardsley Station ~ Cotton & Rye Over Yonder ~ Starland Yard Flying Monk ~ Tequila's Town Frali Gourmet ~ Narobia's E-Tang ~ Nom Nom Poke	Black Rabbit ~ Sea-Wolf Tybee Pizzeria Vittoria ~ The Original Pinkie Masters ~ Hawthorn Mini- Bar & Lounge ~ Congress Street Social Club ~ The Wayward