

THE PERFECT 10

Come try the newest additions to our
Perfect 10 Cocktail Menu

10 artisan-inspired cocktails, from classic
favorites to exclusive signature drinks



**RASPBERRY
SMASH**


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THE PERFECT 10

Pappas Bros. Steakhouse has developed a forward-thinking new cocktail menu showcasing inventive drinks with exceptional ingredients that are globally-inspired. With rather daring mixtures on the menu, it is sure to attract many, from cocktail enthusiasts to Guests with a desire to experience something deliciously creative and modern with a nod to tradition. What makes the Pappas Bros. Steakhouse new cocktail menu so special is the attention to detail about every aspect, boasting unmatched quality and upholding the highest standards. These featured cocktails on this new menu are world class and each has its own character—they truly are the Perfect 10.

CLASSIC COCKTAIL FEATURES

NEW FRENCH 75

Gin, Lemon, Sparkling Wine

NEW PHILLY FISH HOUSE PUNCH

Cognac, Rum, Peach Brandy, Lemon

NEW MEXICAN FIRING SQUAD SPECIAL

Blanco Tequila, Lime, Angosutra Bitters, Agave Nectar,
House-Made Grenadine

HANDSHAKEN DAQUIRI

Rum, Lime, Sugar

MINT JULEP

Bourbon, Mint, Dark Sugar Blend

STEAKHOUSE ORIGINALS

NEW RASPBERRY SMASH

Rum, Suze, Raspberries, Lemon, Thyme

NEW MONKS FINALE

Blanco Tequila, Green Chartreuse, Lime, Mint, Soda

NEW SPANISH LOVE AFFAIR

Manzanilla Sherry, Apple Liqueur, Orgeat, Salt Tincture

MARKET SQUARE MULE

Vodka, Lime, House-Made Grenadine, Chile Tincture

ESQUIRE 45

Bourbon, Italian Vermouth,
Averna, Sarsaparilla Bitters



NEW FRENCH 75

This New Orleans classic
contains bubbly Naveran
Cava Brut over No. 209 Gin
with lemon juice



NEW

PHILLY FISH HOUSE PUNCH



Pierre Ferrand 1840 cognac mingles with Caña Brava rum and Combier Peach brandy, topped with a trio of mint, lemon and spiced blueberries





NEW

MEXICAN FIRING SQUAD SPECIAL

Blanco Tequila with lime juice,
agave nectar and bitters, with
house-made grenadine



MINT JULEP

this iconic Southern cocktail muddles fresh spearmint leaves with Angel Envy bourbon



NEW **RASPBERRY SMASH**

Beat the heat with a rush of Caña Brava Rum, Suze, lemon juice, fresh raspberries and thyme syrup served over shaved ice



NEW

MONKS FINALE

A spirited blend of Blanco Tequila, with herbal green Chartreuse, lime juice and spearmint, served over ice with soda water



NEW **SPANISH LOVE AFFAIR**

La Guita Manzanilla Sherry, Apple Schnapps, orgeat, and dashes of salt. Pairs perfectly with our wide selection of cold water seafood.



MARKET SQUARE MULE

a spin-off of the Moscow Mule,
Vodka and Grenadine made in-house from pomegranate
juice, brown sugar and habanero chili tincture



ESQUIRE 45

garnished with a flamed orange zest, this blend of Four Roses Bourbon, Italian vermouth and two different bitters imparts a rare caramel-sarsaparilla flavor