

DIGESTIFS



AMARO

Montenegro

Light, Rose Petals, Dried
Orange Peel, Black Pepper,
All Spice, Licorice Root

18

Averna

Bittersweet, Cola, Licorice,
Juniper, Rosemary, Sage

18

PORT

Taylor Fladgate

10-year Tawny

21

Taylor Fladgate

20-year Tawny

30

GRAPPA

Nonino Friulana

Bread Crust, Licorice

17

Antinori Tignanello

Spicy Dried Plum, Sultana

32

Berta Bric del Gaian

Barrel Aged Moscato D'asti,
Wild Berries, Sage, Vanilla

47

SINGLE MALT SCOTCH

Cragganmore

12-year Speyside

18

Talisker 10-year Islay

21

Oban 14-year Highland

30



**CHEERS
TO
THE
NIGHT**

SWEETEN THE DEAL WITH
DESSERTS

Carrot Cake

Pineapple, Almond,
Cream Cheese Frosting

18

Almond Caramel Tart

Almond Praline, Caramel Mousse,
Almond Cream, Caramel Sauce

18

Orange Cheesecake 

Mascarpone Cheese, Orange Cake,
Orange Gel, Vanilla Crèmeux

18

Pistachio Mousse Mille Feuille

Pistachio Cake, Chocolate Feuilletine Crisp,
Pistachio Mousse

18

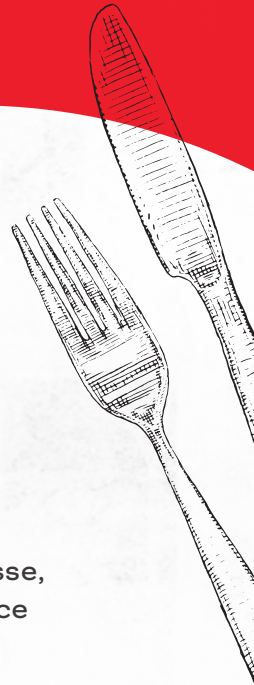
Affogato

Vanilla Ice Cream, Espresso,
Amaretti Cookie

16

Selection of Gelato and Ice Cream

16





ONLY THE FINEST

BOURBON

1 OZ SERVINGS

Bulleit Frontier
15

Basil Hayden's
17

Woodford Reserve
17

Clyde Mays
19

Legent
21

Angel's Envy
21

Woodford Reserve
Double Oaked
22

Old Forester 1870
Original Batch
22

Woodford Reserve
Sonoma Triple Finish
41

Amador 10 Barrel
42

Woodford Reserve
4 Wood
47

Legent Yamazaki
50

Jim Beam
Distiller's Masterpiece
65

Old Van Winkle 10 yr
95

Pappy Van Winkle 20 yr
205

Single Malt American Whiskey
The Macklowe Single Malt
260



Our cocktails and mocktails are expertly crafted by our head mixologist, Nick Chajoglou, from the premium spirits, fresh juices and other high quality ingredients.

They are created to reflect the steak house theme of our restaurant and to appeal to the palates of our guests. We have added a carefully curated bourbon list, as well as some delicious digestifs to round out your Hot Stove beverage experience.

REFRESHING
COCKTAILS

HOUSE COCKTAILS

Hot Stove Hard Lemonade

Ciroc Vodka, Ginger Liqueur, Yellow Chartreuse,
Pomegranate, Lemon, Soda

22 | 2.25 oz.

Amaro Punch

Doragrossa Amaro, Cherry Hibiscus Syrup,
Yuzu Lemon, Soda

24 | 2 oz.

Butter & Honey Pineapple Dram

Sous Vide Brown Buttered Bulleit Bourbon, Spiced Honey,
Pineapple, Lemon

24 | 1.5 oz.

Mulberry Street

Bulleit Bourbon, Cocchi di Torino Vermouth,
Cherry Hibiscus Syrup, Spiced Cherry Bitters

28 | 3 oz.

The Muskoka Getaway

Bulleit Bourbon, Ron Zacapa Rum, Hennessy VS,
Leyenda Mezcal, English Breakfast Tea, Lemon,
Wildflower Ginger Syrup

30 | 2.5 oz.

CLASSIC COCKTAILS

French Blonde

Tanqueray Gin, Lillet Blanc, Elderflower Liqueur,
Grapefruit, Lemon, Yuzu

26 | 3 oz.

Negroni

Tanqueray Gin, Campari, Dolin's Sweet Vermouth

20 | 3 oz.

Manhattan

Bulleit Bourbon, Dolin's Sweet Vermouth, Bitters

23 | 3 oz.

Paper Plane

Bulleit Bourbon, Aperol, Amaro Nonino, Lemon

24 | 2.25 oz.

EXPERTLY
CRAFTED

MOCKTAILS

Barbet Love Bite

Pink Grapefruit, Ginger, Juniper

11 | Served tall on the rocks

7 | Add Ketel One Vodka or Tanqueray Gin

Barbet Light Wave

Cucumber, Pineapple, Lavender

11 | Served tall on the rocks

7 | Add Ketel One Vodka or Tanqueray Gin

St. Agrestis Non-Alcoholic Phony Negroni

Juniper, Citrus, Floral Notes

14 | Served tall on the rocks

