



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 – Angostura Bitters – Orange Peel Garnish (served in a tumbler w/ large cube)

Manhattan

Bourbon or Rye – Sweet Vermouth – Orange 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

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

Martini Fiero – Sparkling Brut – Club 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 selection. In addition to the pricing listed above, all signature cocktails incur an additional \$4 flat fee per person.