



BARTENDERS TRAINED BY SASHA PETRASKE



IF, AFTER SIPPING A BOHANAN'S COCKTAIL, YOU FIND YOURSELF SAYING THAT IT'S THE BEST YOU'VE EVER HAD, YOU CAN THANK SASHA PETRASKE. SASHA WAS ONE OF THE MAJOR PLAYERS IN THE "COCKTAIL RENAISSANCE" IN NEW YORK, REINTRODUCING THE CITY TO PRE-PROHIBITION RECIPES METICULOUSLY MADE WITH PERFECT INGREDIENTS. IN THE BAR AND RESTAURANT WORLD, HE IS KNOWN AS ONE OF THE BEST, SO WE PERSUADED HIM TO COME SOUTH FOR A WHILE TO SHARE HIS EXPERTISE AND RECIPES, AND TO TRAIN THE BAR STAFF. WHEN SASHA GOES BACK TO NYC, HE'LL HAVE LEFT HIS CREATIVE MARK IN JUST ONE BAR IN SAN ANTONIO — BOHANAN'S.



SHAKEN

IVY GIMLET vodka, lime juice, sugar, mint	\$ 9
FITZGERALD gin, lemon juice, sugar, angostura bitters	\$ 11
AVIATION COCKTAIL violette, maraschino, lemon juice, gin	\$ 11
BROOKLYNITE añejo rum, lime juice, honey, angostura bitters	\$ 11
BERMUDA SOUR molasses rum, orange, lemon juice, sugar, egg white	\$ 11
TEQUILA HONEYSUCKLE blanco tequila, lime juice, honey	\$ 11
THE SANDS COCKTAIL gin, grapefruit and lemon juices, maraschino liqueur	\$ 11

“BARTENDING IS AN OLD AND HONORABLE
TRADE. IT IS NOT A PROFESSION, AND I
HAVE NO SYMPATHY WITH THOSE WHO
TRY TO MAKE IT SO. THE IDEA OF
CALLING A BARTENDER PROFESSOR
OR MIXOLOGIST IS NONSENSE.”

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- PATRICK GAVIN DUFFY -
IN THE FORWARD TO HIS
OFFICIAL MIXER'S MANUAL, 1934

STIRRED

TRINITY gin, sweet and dry vermouths	\$ 9
RUSTY CAGE bourbon, amaro montenegro, maraschino, orange bitters, on the rock	\$ 11
THE LEFT HAND COCKTAIL bourbon, campari, sweet vermouth, chocolate bitters	\$ 11
HOFFMAN HOUSE COCKTAIL gin, dry vermouth, orange bitters	\$ 11
CHANCELLOR scotch, port, angostura	\$ 11
CREOLE COCKTAIL rye whiskey, sweet vermouth, amaro, benedictine	\$ 11
RED HOOK rye whiskey, carpano, sweet vermouth	\$ 11

THE CHERRIES

PATRONS ASK US ABOUT THE CHERRIES IN
OUR COCKTAILS ALL THE TIME... THEY ARE
MARASCHINO CHERRIES THE WAY THEY ARE
SUPPOSED TO BE: ALL-NATURAL WHOLE
ITALIAN CHERRIES CANDIED IN MARASCA
SYRUP, NO DYES, NO PRESERVATIVES,
NO ARTIFICIAL ANYTHING.

.....
JUST THE DEEP, DARK,
TRUE ESSENCE OF CHERRIES.



CRUSHED ICE

MALONEY'S SWIZZLE
white rum, lime juice, sugar,
mint, peychaud bitters \$ 12

RUMBLE
white rum, lemon juice,
sugar, blackberry \$ 12

MINT JULEP
bourbon, mint, sugar \$ 12

MOJITO
white rum, lime juice,
sugar, mint \$ 12

**“THERE CANNOT BE GOOD LIVING WHERE
THERE IS NOT GOOD DRINKING”**

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BENJAMIN FRANKLIN 1706-1790

CHAMPAGNE COCKTAILS

COGNAC “75”
cognac, lemon juice, sugar, champagne \$ 12

SAINT HILAIRE
saint germaine, champagne, lemon peel \$ 12

BURRA PEG
cognac, sugar cube, bitters, champagne \$ 12

DEATH IN THE AFTERNOON
absinthe, champagne, lemon peel \$ 12

LINDA ROSE
gin, campari, carpano, lime, honey, champagne and lemon disk \$ 12

TALL WITH SODA

DARK AND STORMY
goslings rum, soda, ginger and lime juices \$ 9

PALMA FIZZ
vodka, ginger and lime juice, sugar, soda, rosewater \$ 11

EL DIABLO
blanco tequila, blackberry, ginger, club soda \$ 11

MORNING GLORY FIZZ
scotch, lemon juice, sugar, egg white, club soda, absinthe rinse \$ 11

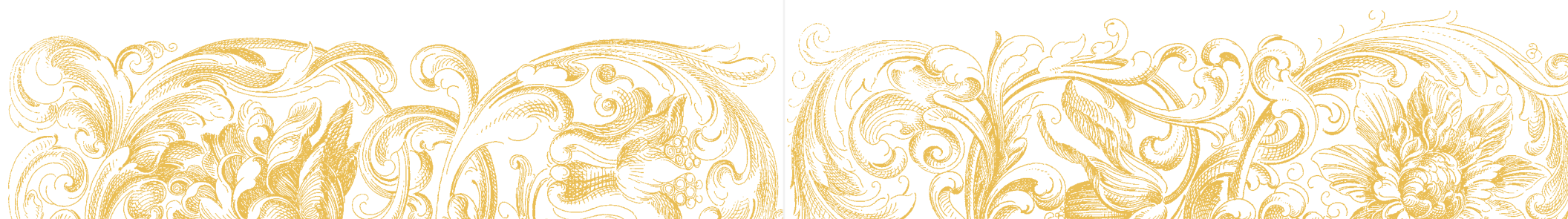
WILLIAMS FIZZ
cognac, poire william, lemon juice, sugar, egg white \$ 11

HAYS FIZZ
gin, lemon juice, sugar, club soda, absinthe rinse \$ 11

BLACKBERRY RICKEY
gin, lime juice, sugar, blackberry, club soda \$ 11

THE OLIVES

**A PERFECT COCKTAIL IS MADE FROM
PERFECT INGREDIENTS, RIGHT DOWN TO
THE OLIVE. OUR BIG, RICH OLIVES ARE
CERIGNOLAS FROM THE GROVES OF PUGLIA
IN THE HEEL OF THE ITALIAN BOOT. THEY
ARE PRESERVED IN A MILD BRINE WITHOUT
ANY ARTIFICIAL INGREDIENTS.**



APERITIF COCKTAILS

NEGRONI campari, gin, sweet vermouth	\$ 12
ROME WITH A VIEW campari, sweet vermouth, lime juice, sugar, soda	\$ 12
BITTER TRUTH bourbon, averna, orange peel, over ice	\$ 12
MIDNIGHT STINGER fernet branca, bourbon, sugar, mint, crushed ice	\$ 12
TIPPING POINT cocchi americano, sweet vermouth, rhubarb bitters, club soda	\$ 12


**“THE MAN WHO ISN’T JOLLY AFTER DRINKING IS
JUST A DRIVELING IDIOT, TO MY THINKING.”**

EURIPIDES (480-406 B.C.)

DESSERT COCKTAILS

DOMINICANA coffee liqueur, anejo rum, whipped cream float	\$ 10
ASH WEDNESDAY gin, cream, blackberry, honey	\$ 10
ALEXANDER NO. 2 cognac, cacao, cream, nutmeg	\$ 10
GRASSHOPPER crème de menthe, cacao, cream	\$ 10

CIGARS

COHIBA Robusto \$25	MONTECRISTO CLASSIC COLLECTION #2 \$20
MACANUDO 1968 Robusto \$20 Toro \$16	ARTURO FUENTE HEMINGWAY Signature \$20
PARTAGAS SERIES S Esplendido \$14	DAVIDOFF MILLENIUM Robusto \$25
PUNCH GRAN CRU Robusto \$14	ASHTON CABINET #6 \$20
PADRON 1964 Torpedo \$30	

**“EATING AND SLEEPING ARE THE
ONLY ACTIVITIES THAT SHOULD
BE ALLOWED TO INTERRUPT A MAN’S
ENJOYMENT OF HIS CIGAR.”**

MARK TWAIN 1835-1910

