

Drink



— HOTEL COVINGTON —

Craft Cocktails

Liquid Knowledge	12
<i>Four Roses, ginger, lime, soda water, Jamaican #1 bitters</i> <i>*tiki version - +2</i>	
Coppin's Old Fashioned	12
<i>Buffalo Trace, New Riff private selection, demerara, trinity bitters</i>	
Coppin's Manhattan	14
<i>Elijah Craig Small Batch, Luxardo cherry-infused Cocchi Americano, Pierre Ferrand Curaçao, orange bitters</i>	
Summer Sangria	12
<i>white wine, sparkling wine, sour cherry</i>	
Southern Punch Slush	12
<i>tequila, Aperol, Braxton Vive Southern Punch, mango + orange, tiki bitters</i>	
Kamehameha	16
<i>Corazón reposado, Sombra mezcal, St. Elizabeth allspice dram, yellow chartreuse, passionfruit syrup, lemon + orange, habañero bitters, pork rind</i>	
Hanging Gardens <i>by Kyle Volpenhein</i>	11
<i>Wheatley vodka, Giffard's Framboise, Luxardo + strawberry sage syrups, lemon, Bolivar bitters</i>	
Mango Magma <i>by Michael Villareal</i>	11
<i>sesame-washed Old Forester rye, cayenne-infused Blackstrap rum, activated charcoal, raspberries, mango, lime, Thai basil, Tiki bitters</i>	
Riptide <i>by Sarah Thompson</i>	11
<i>pineapple + ginger-infused Corazón tequila, cream of coconut, pineapple + vanilla syrup, lime + orange, cherry bark vanilla bitters</i>	
Aurora <i>by Karen Puttmann</i>	10
<i>Wheatley vodka, swirled sweet red raspberry and sour blue raspberry syrups, Gummy Lifesavers</i>	
Kalahari <i>by Elise Reynolds</i>	10
<i>Roku gin, Ramazzotti amaro, Aperol, rosemary + watermelon syrup, lime, Jamaican #2, saline</i>	
Stonewall	10
<i>Corazón blanco, Giffard's Caribbean Pineapple, Blake's Rainbow Seeker cider, lime + pineapple, tiki bitters</i> <i>*\$2 from every cocktail will be donated to NKY Pride Center</i>	
Draft Beer	
50 West Ocean City <i>strawberry gose</i>	7
Rhinegeist Cheetah <i>lager</i>	7
West 6th Cerveza <i>Mexican lager</i>	7
North Coast Scrimshaw <i>pilsner</i>	7
West Side Hefeweizen <i>German-style wheat</i>	7
Braxton Pride <i>watermelon wheat</i>	7
<i>*\$1 from every glass will be donated to NKY Pride Center</i>	
Madtree Phantom Forest <i>juicy imperial IPA</i>	8
North Coast Nitro Old Rasputin <i>Russian imperial stout</i>	10

Wine by the Glass

**please ask your server for our bottle list*

Sparkling

Bouvet Brut Rosé <i>Loire Valley, FRA</i>	13
Poggio Prosecco <i>Veneto, ITA</i>	10
Poema Cava Extra Dry <i>Penedès, ESP</i>	10
Taittinger Brut Champagne <i>Champagne, FRA</i>	18

White

Revel Rosé <i>Cincinnati, OH</i>	12
Château La Freynelle Blend <i>Bordeaux, FRA</i>	9
Friedrich-Wilhelm-Gymnasium Riesling <i>Mosel, GER</i>	12
Pinot Project Pinot Grigio DOC <i>Veneto, ITA</i>	10
Starborough Sauvignon Blanc <i>Marlborough, NZL</i>	11
Chalk Hill Chardonnay <i>Sonoma, CA</i>	12

Red

Imagery Pinot Noir <i>Sonoma, CA</i>	11
Scarpetta Frico Rosso Sangiovese Blend <i>Toscana, ITA</i>	10
Smith + Hook Cabernet <i>Monterey, CA</i>	14
Hahn GSM <i>Monterey, CA</i>	12
Santa Julia Malbec <i>Mendoza, ARG</i>	12

Bottles + Cans

Braxton Vive Southern Punch <i>hard seltzer</i>	5
High Noon Pineapple <i>hard seltzer</i>	6
Blake's Rainbow Seeker <i>pineapple + sage cider</i>	6
<i>*\$1 from every can will be donated to NKY Pride Center</i>	
Ace Guava <i>cider</i>	6
Urban Artifact Key punch <i>key lime gose</i>	6
50 West Quencher <i>watermelon session ale</i>	5
Madtree Legendary <i>lager</i>	6
Braxton Storm <i>cream ale</i>	8
3 Floyds Gumballhead <i>American wheat ale</i>	6
Brew Dog Hazy Jane <i>New England IPA</i>	8
Lagunitas Hazy Memory <i>hazy IPA</i>	7
Cigar City Jai Alai <i>IPA</i>	8
Kentucky Bourbon Barrel Ale <i>strong ale</i>	8

All cocktails are thoughtfully crafted by the Coppin's bar team using house-made + seasonal ingredients