ST. PETERSBURG DISTILLERY

SPEAKEASY



ST PETERSBURG
DISTILLERY

ST. PETERSBURG DISTILLERY
SPEAKEASY

COCKTAILS $13

OLD FASHIONEDS

MORSE OLD FASHIONED
House-Made Whiskey, Tippler's Orange Liqueur, Demerara, & House-Made Spiced Bitters

MAPLE OLD FASHIONED
Old St. Pete Sunshine Whiskey, Real Maple Syrup, House-Made 6 Spice Bitters, Stroopwafel

CHERRY CHOCOLATE OLD FASHIONED
Old St. Pete Sunshine Whiskey, Demerara, Aztec Chocolate Bitters, Cherry, Chocolate

MARTINIS

ESPRESSO MARTINI
Banyan Reserve Vodka, Locally Roasted Savage Coffee, House-Made Spiced Vanilla Syrup, Tippler's Orange Cold Foam, Cocoa

LEMON DROP MARTINI
Old St. Pete Vodka, Tippler's Orange Liqueur, Lemon Juice, How's Your Day Local St. Pete Honey, Lavender Simple, Elderflower Foam

MATCHA MARTINI
Banyan Reserve Vodka, Ritual Grounds Matcha, Simple, Vanilla Cold Foam

PB&J MARTINI
Peanut Butter Fat Washed Banyan Vodka,
Strawberry Jam, Lemon Juice, Strawberry Cold Foam

CLASSIC COCKTAILS

HIBISCUS GIMLET
Old St. Pete Tropical Gin, House-Made Hibiscus Simple, Lime, Strawberry Cold Foam, Rose Turkish Delight

BRAMBLE
Old St. Pete Tropical Gin, Blackberry, Lime, Simple, Blackberry Foam

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COCKTAILS $13

KEYLIME PIE DAIQUIRI
House-made Coconut Rum, Lime, Simple, Coconut Foam, Graham Cracker

MAI TAI
Old St. Pete Righteous Rum & Spice, Tippler's Orange Liqueur, Lime, Orgeat, Coconut Foam

BANANA DAIQUIRI
Old St. Pete Righteous Rum & Spice, Banana, Lime, Simple, Banana Foam

HIGHBALLS

ROSE GIN & TONIC
Old St. Pete Sunset Gin, House-Made Rose Honey Simple, Lemon, Fever Tree Tonic, Rose Turkish Delight

ORANGE HIGHBALL
Old St. Pete Sunshine Whiskey, Tippler's Orange Liqueur, Demerara, House-Made Bitters, Soda, Orange Foam

GIN MOJIOTO
Old St. Pete Tropical Gin, Mint, Lemon, Lime, Simple, Soda

SAINT TEA
Old St. Pete Vodka, Tippler's Orange Liqueur, Black Tea, Lemon, Local Honey Simple, Elderflower Foam

PIÑA COLADA
House-made Coconut Rum, Pineapple, Coconut, Lime, Coconut Foam

MOCKTAILS

SPICED HIBISCUS FAUX DAIQUIRI
Hibiscus, Ginger, Lime, Spiced Simple, Strawberry Cold Foam

ESPRESSO FAUX TINI
Locally Roasted Hogg Batch Cold Brew, Vanilla Cold Foam

Processed in a facility that also processes peanuts and gluten

ST. PETERSBURG DISTILLERY
SPEAKEASY

OLD FASHIONEDS



MORSE OLD FASHIONED

House-Made Whiskey, Tippler's Orange Liqueur, Demerara, & House-Made Spiced Bitters

Morse code was a system of dots and dashes transmitted over telegraph wires that allowed messages to travel instantly across great distances, by the 1920s it was still the backbone of long distance communication. Those same coded signals were quietly used by bootleggers and suppliers to coordinate deliveries, keeping the wrong ears from catching on.

MAPLE OLD FASHIONED

House-Made Whiskey, Real Maple Syrup, House-Made 6 Spice Bitters, Stroopwafel

During Prohibition, bartenders leaned on pantry staples like syrups, spices, and bitters to mask the harsh edge of homemade spirits. What started as necessity slowly became a craft, and many of the most inventive flavor combinations from that era are still poured today.



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CHERRY CHOCOLATE OLD FASHIONED

Old St. Pete Sunshine Whiskey, Demerara, Aztec Chocolate Bitters, Cherry, Chocolate

Prohibition sparked a boom in sugar and chocolate consumption as Americans flocked to drugstores and soda fountains for social connection. Returning World War I Soldiers added fuel to the fire with their newly minted taste for chocolate. This Cherry Chocolate Old Fashioned is an indulgent chocolate fix to pair with our prohibition style whiskey.



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MARTINIS

TIPPLER'S ESPRESSO MARTINI



Banyan Reserve Vodka, Locally Roasted Savage Coffee, House-Made Spiced Vanilla Syrup, Tippler's Orange Cold Foam, Cocoa, Tippler's Infused Dark Chocolate Truffle

A tippling house was a term used across Florida for the informal establishments that quietly sold drinks during Prohibition, the direct forerunner of the speakeasy. St. Petersburg had a lively underground drinking culture, with hidden bars tucked behind legitimate storefronts along the Gulf Coast.



LEMON DROP MARTINI

Old St. Pete Vodka, Tippler's Orange Liqueur, Lemon Juice, How's Your Day Local St. Pete Honey, Lavender Simple, Elderflower Foam

Elderflower has been used for centuries in European folk medicine as a treatment for colds, fever, and inflammation, long before it ever made it into a cocktail glass. Its light floral character made it a natural fit for the 1920s trend of softening spirits with botanicals to make them more approachable.

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PB&J MARTINI



Peanut Butter Fat Washed Banyan Vodka, Strawberry Jam, Lemon Juice, Strawberry Cold Foam *Contains Peanuts*

Peanut butter was first promoted as a nutritious protein source in the late 1800s, while fruit preserves had long been used to extend the life of seasonal harvests. By the early 1900s, the combination of peanuts and jam became a uniquely American pairing, valued for its affordability, shelf stability, and balance of sweet and savory flavors.



MATCHA LATTE MARTINI

Banyan Reserve Vodka, Ritual Grounds Matcha, Simple, Vanilla Cold Foam, Matcha Shortbread

Although this is a modern interpretation of a classic treat, green tea has been arriving in American households through Pacific trade routes since the late 1800s. Port cities like St. Petersburg were early entry points for imported goods, where global ingredients gradually found their way into local food and drink.

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SPEAKEASY

CLASSIC COCKTAILS



HIBISCUS GIMLET

Hibiscus, Ginger, Lime, Hibiscus, Ginger, Lime, Spiced Simple, Strawberry Cold Foam

Hibiscus was brought into Florida through Caribbean and Cuban trade well before it appeared in cocktails, valued for its deep color and tart floral profile. Florida's Gulf Coast position made it anatural entry point for tropical ingredients moving through regional trade routes.

BRAMBLE

Old St. Pete Tropical Gin, Blackberry, Lime, Simple, Blackberry Foam

Blackberry cordials and wines were frequently produced under the guise of "medicinal tonics" during Prohibition. This classic cocktail uses pounds of fresh blackberries and a house-made prohibition style gin to create a classic take on a prohibition medicine.



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SPEAKEASY

KEY LIME PIE DAIQUIRI

House-Made Coconut Rum, Lime, Simple, Coconut Rum Foam, Coconut Almond Truffle

Coconut palms were introduced to Florida's Gulf Coast in the late 1800s and became so tied to the region's identity that they were planted along St. Petersburg's waterfront boulevards. The coconut itself had been used across the Caribbean for centuries in everything from cooking to fermentation, making it one of the oldest natural companions to rum.





MAI TAI

Old St. Pete Righteous Rum & Spice, Tippler's Orange Liqueur, Lime, House-Made Orgeat, Coconut Rum Foam

Rum was Florida's spirit well before Prohibition. Cuban and Caribbean trade routes kept barrels moving through Tampa Bay ports even as the rest of the country went dry. The state's coastline made enforcement difficult and made rum the quiet default of the Florida underground.

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BANANA DAIQUIRI



Old St. Pete Righteous Rum & Spice, Banana, Lime, Simple, Banana Foam

Prohibition created a boom in the Daiquiri's popularity as American's flocked to Cuba for their rum fix. The 1920s also saw the introduction of bananas as a permanent staple in American kitchens. Our Banana Daiquiri brings these two iconic items together with cinnamon, vanilla, & honey.



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SPEAKEASY

HIGHBALLS

ROSE GIN & TONIC



Old St. Pete Sunset Gin, House-Made Rose Honey Simple, Lemon, Fever Tree Tonic, Rose Turkish Delight

Gin was the most commonly produced illegal spirit during Prohibition because it required no aging and could be made quickly in small batches. Bartenders across St. Pete dressed it up with florals and honey to smooth out the rough edges and give patrons something worth lingering over.



ORANGE HIGHBALL

Old St. Pete Sunshine Whiskey, Tippler's Orange Liqueur, Demerara, House-Made Bitters, Soda, Orange Foam

Prohibition helped popularize orange juice and turn it into a national beverage staple. What better way to experience orange juice than as part of a refreshing Orange Highball Cocktail?

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SPEAKEASY



GIN MOJITO

Old St. Pete Tropical Gin, Mint, Lemon, Lime, Simple, Soda

Prohibition gave rise to popular mint cocktails like the Mint Julep and the Southside. Previously used to disguise low-quality, illegal "bathtub gin," this Gin Mojito celebrates how delightful mint cocktails can truly be with high-quality spirits!

SAINT TEA

Old St. Pete Vodka, Tippler's Orange Liqueur, Black Tea, Lemon, Local Honey Simple, Elderflower Foam

Tea boomed in popularity during prohibition as most bars and hotels replaced alcohol with teas and fruit punches. Enjoy St. Petersburg's take on a classic tea beverage with our Saint Tea.



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SPEAKEASY

PIÑA COLADA



House-made Coconut Rum,
Pineapple, Coconut, Lime,
Coconut Foam

The earliest printed mention of the Piña Colada appeared in a December 1922 issue of Travel magazine. Honoring the less creamy and more traditional refreshing prohibition era recipe, our Piña Colada focuses on the pineapple juice.



ST. PETERSBURG DISTILLERY
SPEAKEASY

MOCKTAILS



SPICED HIBISCUS FAUX DAIQUIRI

Hibiscus, Ginger, Lime, Spiced Simple, Strawberry Cold Foam

Ginger was historically valued for its digestive and medicinal properties long before it appeared in cocktails. Traded through Caribbean and Asian shipping routes into Florida ports, it was commonly used to calm the stomach, reduce nausea, and stimulate circulation, eventually becoming a staple in tonics, elixirs, and late night spirits.

ESPRESSO FAUX TINI

Locally Roasted Hogg Batch Cold Brew, Vanilla Cold Foam

Coffee entered Florida through Cuban and Caribbean trade routes, where it was valued not only as a daily ritual but for its medicinal uses. Physicians and apothecaries commonly recommended coffee to combat fatigue, stimulate digestion, and improve circulation, particularly in port cities where long labor hours and tropical heat shaped daily life.



ST PETERSBURG
DISTILLERY

Founded in 2014, St. Petersburg Distillery is a family owned, small batch distillery producing award winning spirits using locally sourced Florida ingredients whenever possible.

All spirits are crafted onsite from start to finish, from milling grain and fermentation through distillation, aging, and bottling, offering a true grain to glass process rooted in precision and quality.

Guests can explore this process through tours, tastings, and cocktail experiences, connecting directly to the craft, culture, and community behind each bottle.

BANYAN RESERVE VODKA | OLD ST. PETE THE SPIRIT OF SUNSHINE | TIPPLER'S ORANGE LIQUEUR

ST. PETERSBURG
DISTILLERY

Thank You For Visiting

TASTING ROOM HOURS

Wednesday & Sunday 10:30AM-6PM

Thursday-Saturday 10:30AM-11PM

SPEAKEASY HOURS

Thursday-Saturday 6PM-11PM

TOURS & TASTINGS

Thursday-Sunday 11AM-4PM on the hour

Thursday-Saturday 6PM-9PM on the hour

EVENTS

Follow us on socials for upcoming events

ST. PETERSBURG DISTILLERY
SPEAKEASY