



SIGNATURE COCKTAILS

BARREL AGED COCKTAILS

finished in custom toasted oak barrels

OLD FASHIONED 19

maker's mark, brown sugar syrup, bitters

MANHATTAN 19

angel's envy, carpano antica, bitters

BOHEMIAN RHAPSODY 17

ketel one grapefruit & rose, cointreau, lime, blood orange

BLOOD ORANGE MULE 16

blood orange vodka, blood orange sour, lime, ginger beer

PASSIONFRUIT MARTINI 16

ketel one grapefruit & rose, st. germaine, passionfruit, lime

HAWTHORN SANGRIA 16

red or white

SWEET CAROLINE 16

pear vodka, st. germaine, spiced pear purée,
brown sugar syrup, lemon

ELDERFLOWER 75 18

tanqueray 10, st. germaine, prosecco, grapefruit juice

NAKED & FAMOUS 19

mezcal, yellow chartreuse, aperol, lime juice

NORMANDY MULE 19

apple brandy, spiced pear puree, ginger beer, lemon juice

1885 SAZERAC 18

bulleit rye, psychauds bitters, absinthe rinse

FADE TO BLACK 17

ketel one citron, cointreau, limoncello,
fresh blackberries, lemon juice

S'MORE PLEASE 21

RD1 bourbon, chocolate bitters, vanilla syrup, marshmallow



all cocktails are handcrafted with fresh squeezed juices