



## 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

#### **LA ROSA MARIA** 19

casamigos tequila, lemon juice, rosemary  
honey syrup, blackberries

#### **BLOOD ORANGE MULE** 16

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

#### **ALMOST FAMOUS** 16

titos vodka, sauvignon blanc, pineapple,  
lemon, basil syrup, celery bitters

#### **PASSIONFRUIT MARTINI** 16

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

#### **BULLEIT PROOF** 18

bulleit bourbon, amaro, lemon juice,  
earl grey tea syrup, mint

#### **HAWTHORN SANGRIA** 16

red or white

#### **FADE TO BLACK** 17

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

#### **SWEET CAROLINE** 16

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

#### **ELDERFLOWER 75** 18

tanqueray 10, st. germaine, prosecco,  
grapefruit juice

#### **S'MORE PLEASE** 21

RD1 bourbon, chocolate bitters,  
vanilla syrup, marshmallow



all cocktails are handcrafted with fresh squeezed juices