

HOUSE COCKTAILS

\$12.95

RUBY RED COSMO

*Finlandia Grapefruit Vodka, Cointreau, Cranberry,
Fresh Squeezed Ruby Red Grapefruit & Lime*

CUCUMBER GIMLET

Cucumber-Infused Bluecoat Gin, Muddled Dill, Lime, Splash Soda

SMOKE & FIRE

*El Jimador Tequila, Mezcal, Cucumber,
Jalapeño, Parsley, Agave Nectar, Fresh Lemon Juice*

MARKET MULE

*Tito's Vodka, Ginger Beer, Velvet Falernum,
Fresh Lime, Orange Bitters, Candied Ginger*

MOLE MANHATTAN

*Vanilla-Infused Maker's Mark Bourbon, Carpano Antica,
Bittermens Xocolatl Mole Bitters, Tempus Fugit Crème de Cacao*

SEASONAL SPECIALTIES

\$13.95

HOLIDAY REMEDY

*Buffalo Trace Bourbon, Fresh Spiced Pumpkin,
Maple, Orange*

MARKET EGG NOG

Malahat Spiced Rum, Brandy, Egg, Cream, Nutmeg

ENGLISH RHUBARB

Beefeater Gin, Aperol, Fresh Lemon Juice, Rhubarb Bitters

KUMQUAT MARGATINI

*El Jimador Tequila, Cointreau, Fresh Lemon & Lime,
Honey, Lavender Salt Rim*

MULLED WINE

*Holiday-Spiced Red Wine and Port with
Hints of Brandy. Served Warm.*

DAPPER DON

*Barrel-Aged Ron Zacapa Rum, Persimmon,
Black Walnut Bitters*

\$22.00