

## 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 Makers Mark Bourbon, Carpano Antica,  
Bittermens Xocolatl Mole Bitters, Tempus Fugit Crème de Cacao*

## SEASONAL SPECIALTIES

### **PEACH PALMER**

*Black Tea-Infused Vodka, Giffard Peach Liquor, Lemon & Honey*

### **"NEW" FASHIONED**

*Woodford's Reserve Bourbon, Muddled Grapefruit,  
Tiki Bitters, Turbinado*

### **STONE FRUIT SANGRIA**

*White Wine, Sparkling Rosé, Local Stone Fruit, Apricot Liqueur*

### **REMY 1738 SAZERAC**

*Templeton Rye Whiskey, Remy 1738 Cognac,  
Peychauds Bitters, Pernod Absinthe, Orange Zest*

### **MANGO-COCONUT MOJITO**

*Bacardi & Coconut Rums, Fresh Lemon, Mint, Mango Sorbet Float*

### **CHOCOLATE-MINT JULEP**

*Buffalo Trace Bourbon, Cocoa Nibs,  
Mint, Crushed Ice*

### **SKINNY BILLIONAIRE**

*Clase Azul Reposado, Fresh Lime & Lemon,  
Organic Agave, Grand Marnier 100 Float*

\$29.00