

## 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*

### **PINEAPPLE MOJITO**

*Bacardi Rum, Mint, Fresh Lemon, Caramelized Pineapple Sorbet Float*

### **REFINED RASCAL**

*Beefeater Gin, St. Germain, Fresh Pomegranate, Thyme,  
Lemon, Local Honey*

### **BASIL INSTINCT**

*Tito's Vodka, St. Germain, Lychee, Lemon, Thai Basil*

### **NEW FASHIONED**

*Woodford Reserve, Fresh Grapefruit, Turbinado, Tiki Bitters*

### **PASSION FRUIT MARGARITA**

*El Jimador Tequila, Passion Fruit Purée, Fresh Lemon & Lime, Grand Marnier*

### **THE WISE GINGER**

*Nolet's Gin, Giffard Ginger Liqueur, Fresh Lemon & Sage, Local Honey*