

## 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*

### **TEA THYME**

*Malahat Black Tea Rum, Thyme-Infused Honey, Lemon, Egg White*

### **MARKET NEGRONI**

*Barrel-Aged Botanist Gin, Aperol, Carpano Antica, Fresh Orange*

### **STRAWBERRY BASIL SMASH**

*Tito's Vodka, Fresh Strawberries & Lemon, Basil  
Brut Rosé Float*

### **DROP THE BEET**

*Golden Beet-Infused Botanist Gin, Fresh Lemon,  
Local Honey, Tarragon*

### **PASSION FRUIT MARGARITA**

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

### **REMY 1738 SAZERAC \$18.95**

*Templeton Rye Whiskey, Remy 1738 Cognac,  
Peychaud's Bitters, Pernod Absinthe, Orange Zest*