

Cocktail Menu

Barrel Aged Classics 13

Manhattan • Cosmo • Corpse Reviver #2

The World of Mules 10

Moscow • Kentucky • London • Jalisco

House Made Sangria

Traditional Red 8 • White Peach 8 • Strawberry
Thyme Rosé 9

Slow Boat to China Pierre Ferrand 1840 Cognac and a float of Jameson Ranch Cabernet help create a rich and textured Martini highlighting notes of Dark Cherry, Honey & Clove 11

Le Français Du Soleil This citrus driven, Greenhouse Botanical Gin & Chateau Pilet White Bordeaux Martini, exhibits flavors of Blood Orange, Grapefruit and a hint of Hibiscus 10

The Monkey's Uncle A pairing of Plantation Pineapple Rum and Steele Vineyard's Port Style Wine, fashion a Caribbean Style Cocktail, that accents Pineapple, Banana and Lime; with an Almond finish 11

The James Gingenzo A refreshing bubbly cocktail featuring LaGioiosa Valdabadiene Prosecco and Jameson Irish Whisky with essence of Ginger, Orange and Lemon 10

Johnny Reno Fruity yet balanced, Johnny Walker Black and Campari Cocktail with Strawberry, Blueberry and a touch of Smoke 12

Old Fashioned Bulleit Rye, Luxardo Cherry, Orange, Simple Syrup and Angostura Bitters 12

Lavender French 75 Hendrix Gin and Lavender are featured in this revitalized take on the refreshing classic 12

Local Flavor Bloody Mary 8 Or Substitute House Infused Spicy or Habanero Vodka 9

Tom Cat's Pajamas Tom Cat's Barrel Aged Gin combined with flavors of Dry Orange, Cardamom, Cinnamon and Green Tea Honey spawn this crafty Martini 12

Winter is Here Rye Manhattan cocktail, with undertones of Walnut, Winter Spices & Sassafras Bitters 12

Smoky Desert Spoon A bright & Intriguing Sotol Agave Spirit cocktail, spiked with aromas of Manderine, Hibiscus and Ginger with an Herbaceous and slightly smoky finish 12

Marley and the Burning Bush Spicy Caribbean Style Cocktail with Plantation O.F.T.D. Rum coupled with a Roasted Five Pepper Honey and Zesty Lime 11