

COCKTAILS

SHOREWOOD COLLINS 11

Rehorst Gin, Lavender Bitters, Fresh Cucumber, Lime Juice, Soda Water

JUICY PEAR 13

*Grey Goose La Poire, St Germain Elderflower, Fresh Lime, Organic Honey,
Champagne, Served Up*

DIRTY HARRY 13

Meili Vodka, Dry Vermouth, Olive Juice, Cajun Bleu Cheese Stuffed Olives, Served up

SEASONAL SANGRIA 10 GLS / 34 PITCHER

Ask your server for today's creation

SNOWY PALOMA 11

*Nosotros Reposado, Coconut Milk, Fresh Lime, Blue Agave, Owens Grapefruit & Lime,
Tajin & Pink Himalayan Salt Rim, Terra Cotta Cup*

RUBY MANHATTAN 13

*Elijah Craig Bourbon, Taylor Fladgate Ruby Port, Sweet Vermouth, Angostura Bitters,
Spiced Cherry Bitters, Served on the Rocks, Luxardo Cherry*

PECAN-INFUSED OLD FASHIONED 14

Pecan-Infused Bourbon, Maple Demerara, Angostura Bitters, Orange Skin

BLACK MANHATTAN 14

Basil Hayden, Cnia Mata Tinto Vermouth, Black Walnut Bitters

WHITE CRANBERRY COSMO 13

Wheatley Vodka, Herb Liqueur, Fresh Lime Juice, White Cranberry

LONESTAR 12

*Misunderstood Ginger Whiskey, Fresh Lemon, Orange Blossom Honey,
Orange Spice Tea Syrup, Aztec Chocolate Bitters*

WINTER SUN 12

*Espolon Reposado, Mandarin Juice, Brown Sugar Syrup, Fresh Lime,
Serrano Peppers, Chili & Sea Salt Rim*