

Gingers Have More Fun \$10

Fresh lemon juice, ginger infused grenadine, gin or vodka, and Poema cava (Gin/Vodka upgrade available)

Bourbon Pecan Sour \$10

Fresh lemon juice, pecan rosemary syrup, bourbon, and garnished with a toasted marshmallow (Bourbon upgrade available)

Sour Paloma \$10

Grapefruit shrub, Aperol, tequila, and soda water (Tequila/Mezcal upgrade available)

Sweet New Yorker \$15

Pear honey syrup, fresh lemon juice, Chemist Barrel Rested Gin, and topped with Anterra Pinot Grigio (With or without egg white)

Irish Ginger Blossom \$16

Grand Marnier, Domaine De Canton, Jameson, orange bitters, and Angostura bitters

Sparkling Pear \$12

Pear Honey syrup, black lemon bitters, and Poema Cava

Grapefruit Moon \$14

Grapefruit shrub, Noilly Prat Dry Vermouth, Old Forester Rye, and grapefruit hop bitters

Sarah's Dance \$32

Rustic Nocino, Kopi Vermouth, Adictivo Extra Anejo Tequila, chocolate and orange bitters

Beetific Martini \$11

Muddled beets, Noilly Prat Extra Dry Vermouth, Barquero Vermouth, gin or vodka, and garnished with a horseradish stuffed olive (Gin/Vodka upgrade available)

Upside Down And Almost Perfect \$16

Kopi vermouth, pear honey syrup, Mother Earth Gin, and black lemon bitters

Drop Of A Berry \$14

Fresh lemon juice, blueberry jam, Titos, and Limoncello

Winifred's Smoked Oyster \$32

Fino dry Sherry, olive brine, Lagavulin 16yr, and black lemon bitters

Bohemian Kiss \$14

Fresh lemon juice, Domaine De Canton, Creme De Violette, and Beefeater Gin

Cherry Smoke \$19

Anderson Valley Cherry Gose, Luxardo, Eagle Rare Bourbon, and chocolate bitters

Bananas In The Shade \$14

Fresh lime juice, ginger infused grenadine, Banane Du Bresil, egg white, and Leblon Cachaca

Strawberry Rose Daiquiri \$15

Strawberries, fresh lime, rose syrup, Havana Club Rum, and Dry Curacao

Ballet De Tequila \$15

Creme De Coco, Campari, 10-year Tawny Port, El Jimador Anejo Tequila, and chocolate bitters

Amiga Vieja \$16

Campari, dry vermouth, pineapple juice, Vida Mezcal, and lime bitters

Italian Strawberry \$14

Strawberries, basil balsamic syrup, Amaretto, Bombay Sapphire Gin, and MontRose rosé

A Handshake And A Smile \$15

Fresh lemon, rosemary, pecan rosemary syrup, Kopi Vermouth, and Fernet Branca

Cranberry Old Fashion \$14

Cranberry syrup, orange bitters, and Bulleit Rye

Gypsy Queen \$67

100 Year Grand Marnier, PX Sherry, Kopi Vermouth, and orange bitters

Paper Maché \$22

Barrel Seagrass Rye, lemon juice, Sakura Vermouth, and Aperol (Double Rye \$32)

