

COCKTAILS

WINE + LIQUEUR

sangria [red or white] 10

our "award winning" secret house recipe!
served over ice with an orange wheel and maraschino cherry

BUBBLES

french 77 11

prosecco / st germain elderflower liqueur
splash of fresh lemon juice
served in a coupe with a lemon twist

VODKA

the bloody squealer 13

house bloody recipe + jalapeño infused platinum vodka
jalapeño cured bacon / pepper jack cheese chunk
sweet cherry pepper / pickled okra / cornichon
served tall on ice with a spicy rim
THE BAZAAR !!! ++ bbq pig wing / bacon wrapped + chevre stuffed medjool 25

VODKA

valley view mule 13

spring 44 vodka / pama liqueur / ginger beer
fresh mint leaves / fresh squeezed lime juice
served on the rocks with a lime

VODKA

art basil 14

grey goose vodka / fresh basil / fresh strawberries / demerara
shaken and served on the rocks with a splash of soda water

VODKA

outdoorsy barbie 14

wheatly vodka / lazzaroni limoncello liqueur
chambord framboise liqueur / fresh lemon juice
served chilled and up with a lemon infused brown sugar rim

VODKA

cucumber vesper 15

stolichnaya cucumber vodka / tanqueray ten gin
cocchi rosa vermouth / fresh cucumber puree
served up in a coupe with a cucumber round

SUGAR CANE

juancho's fizz 16

diplomatico reserva rum / 291 decc citrus - clove liqueur
angostura amaro / demerara / egg white / fresh lemon juice
served up in a coupe

SUGAR CANE

eye of the storm 14

gosling's black seal rum / dark crème de cacao
crème de coconut / pineapple juice
served tall on the rocks with a cinnamon dusting

SUGAR CANE

caipirinha de uva 12

leblon cachaça / fresh muddled lime / sugar cane syrup
dry riesling / splash of soda water
served tall on the rocks

SUGAR CANE

pampled by turtles 14

bacardi ocho años rum / liqueur strega / fresh mint
fresh grapefruit juice / angostura bitters
served chilled and up in a coup with a mint sprig

COCKTAILS

BOURBON

smoak'd old fashioned [barrel #4849] 25

AWARD WINNER - KNOB CREEK "REPEAL" DAY COMPETITION 2017

knob creek 120 proof "barrel select" bourbon
luxardo maraschino liqueur / earl grey + lavender demerara
truffle pig allspice bitters / west indies orange bitters
served in a oak smoked glass on a rock with an orange swath

BOURBON

bufala negra 16

NATIONAL 1st PLACE SAZERAC PORTFOLIO "CRAFTED TASTED" 2018

buffalo trace barrel select bourbon / balsamic reduction d'miel
truffle pig ginger bitters / fresh basil leaf / barritt's ginger beer
served on the rocks

BOURBON

porch pounder 16

basil hayden's kentucky straight bourbon / madeira port wine
blend #10 tobacco tincture / black walnut bitters / lemon zest
served on a rock

BOURBON

private select boulevardier 17

maker's mark "private barrel select" bourbon
cocchi torino sweet vermouth / spring 44 "fortify" bitter liqueur
served up in a coupe with an orange swath

BOURBON

"barrel aged"

millenium broadway 15

"barrel aged" woodford reserve distiller's select bourbon
cocchi torino sweet vermouth / angostura bitters
served up in a coupe or on a rock with a tochi cherry

TEQUILA

mayan route 16

herradura reposado / aperol / cream of coconut lopez
velvet falernum / ground cinnamon / fresh squeezed lime juice
served on the rocks

TEQUILA

tahona, mi amor 20

3rd PLACE - PATRON COCKTAIL DEVELOPMENT PROGRAM, JALISCO, MEX 2018

patron barrel select reposado / st george green absinthe
averna amaro / licor 43 / crème de coconut fresh rosemary
truffle pig mole bitters / torched malagasy vanilla / dried lemon
served up in a coupe

TEQUILA

jalisco old fashioned 17

patron reposado barrel select / del maguey crema mezcal
luxardo maraschino liqueur / grapefruit + jalapeño bitters
served on a rock with an orange swath and jalapeño splinter

TEQUILA

allsortsa' seasonal 14

patron silver tequila / del maguey "crema" mezcal
pukhardt pear eau de vie / st elizabeth all - spice dram
velvet falernum / fee brothers west indies orange bitters
served on a rock

TEQUILA

required shrubbery 15

codigo reposado tequila / roasted pepper shrub / ancho reyes
fresh grapefruit juice / truffle pig pequito pepper tincture
truffle pig all - spice bitters / grated nutmeg
served up in a coupe