



SIGNATURE COCKTAILS

BERRIES & BUBBLES 19
Belvedere Organic Lemon &
Basil Vodka, Marinated Blackberries,
Fresh Lemon Juice, Domaine
Chandon Brut, Dry Ice Smoke

OLD FASHIONED 17
Woody Creek Bourbon, Aperol,
Angostura Bitters

HOT & DIRTY MARTINI 20
Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives

REPOSADO PAPER PLANE 16
Casamigos Reposado, Aperol,
St. Germain, Fresh Lemon Juice
*National Cocktail Competition Winner
of People's Choice Award - Jessica Pratt*

SPANISH GIN & TONIC 14
Botanist Gin, Fresh Lime Juice,
Fever-Tree Indian Tonic, Juniper Berries

SINGLE BARREL SAZERAC 15
Hudson Rye "Private Barrel Selection,"
Sugar, Angostura & Peychaud's Bitters

CUCUMBER GIMLET 16
Bombay Sapphire Gin, Muddled
Fresh Cucumber, Fresh Lime Juice

PINEAPPLE PICANTE 18
Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice,
Orange Bitters

PRIME MANHATTAN 17
Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters

BLACK ORCHID 17
Belvedere Organic Blackberry &
Lemongrass Infusion, St. Germain,
Fresh Lemon & White Cranberry Juice

TEQUILA COCKTAIL 15
Corzo Silver Tequila,
Fresh Orange & Lime Juice,
House Infused Agave Nectar

APERITIVO 14
Aperol, Fresh Lemon Juice,
Domaine Chandon Brut,
Fresh Blackberries & Raspberries

ESPRESSO MARTINI 15
Ketel Vodka, Espresso, Café Liqueur,
Served Black or with Cream

PREMIER COCKTAILS

Refined Cocktails with Premium Spirits. Inspired by Classic Creations.

SMOKED OLD FASHIONED 32
Angel's Envy Rye Whiskey,
House Demerara Syrup,
Angostura & Orange Bitters,
Charred Cherry Wood Smoke

CRYSTAL MARGARITA 38
Komos Cristalino Tequila, Grand
Marnier Cuvée de Louis Alexandre,
Italicus, Fresh Lime Juice, Agave,
Ginger-Sesame & Oak Brulée