

AGED COCKTAILS

Using top quality naturally weathered wood from BEYOND BARRELS

Better Barrel G & T 12

Orange-infused gin, small batch tonic, aged in toasted American Oak

Smokey Bard 14

House-blended "Peated" Highland Scotch aged in first-cut cherry wood staves, Benedictine, Dolin Rouge, served up

To Manhattan and Beyond 12

Four Roses, Noilly Prat Rouge, bitters aged in cola-soaked American oak, served up

SOFT COCKTAILS

Our booze-free options, equally as crafty

Cucumber Beet Mojito 8

Dry cucumber soda, beet shrub, mint, lime

Soft Sangria 8

Kombucha, POM juice, orange, lemon, lime, club soda

Coconut Lavender Lemonade 6

Coconut water, fresh lemon, lavender syrup

Mexican Horchata 6

A traditional Mexican horchata (contains dairy and soy)

SAUCY SYNTHESIS *Martinis, Cocktails, & Mixed Drinks*

Double Pear Cosmo 12

Double Cross Winter Wheat Vodka, Cointreau, pear, lemon, white cranberry, up

Larkin's Classic Martini 10

Ketel One, vermouth dusted

Lemondrop-tini 10

Ketel Citroen, Limoncello, lemon, sugared rim

Pomegranate Martini 10

Van Gogh Pomegranate, Pom-infusion, up

Reedy River 10

Olive-infused Ketel One, olive juice, blue cheese olives

Ultimate Cosmo 10

Ketel Citroen, Cointreau, lime, cranberry

4 Old Trends 12

Four Roses Small Batch, Old-Fashioned Ice Cube (Campari, Peychaud's, Angostura, Luxardo cherry), Angostura Orange

Carrot and Stick 12

Bulrush Barrel Finished Gin, Cynar, carrot shrub, lemon, ginger

Minted Scuba 12

Chocolate/Mint Infused Rum, Cointreau, Godiva, steamed milk, served hot

BOTTLE SERVICE

Individual house-prepared and bottle conditioned, craft cocktail selections

Bless the Queen's Heart 12

Plymouth Gin, Pimm's No. 1, velvet falernum, limoncello, clarified lime juice, orange, thyme

Bootsy Collins Brings the Heat 12

Belle Isle Honey Habanero Craft Spirit, Ancho Reyes Chile Liqueur, Lillet Rouge, triple orange, lemon