

MARTINIS

10.00

The Jeffrey Adams

Makers Mark, Grand Marnier, orange bitters, figs, brown sugar, and fresh orange juice.

Honey Do

Grey Goose Melon, Midori, agave, white cranberry juice, with a splash of bubbly.

The Cherry Tart

Grey Goose Cherry, cranberry bitters, Pama liquor, cranberry juice, and fresh lime.

The Dirty Goat

Local Sutlers Gin, olive brine, dry vermouth and goat cheese stuffed olives

Sparkling Pama-Tini

Grey Goose Citron, Pama liquor, housemade sour mix topped with prosecco.

Ginger Pear Fuzz

Grey Goose Pear, fresh pears, Domaine de Canton, topped with Fever Tree ginger beer.

Southern Belini

Firefly Vodka, Peach Schnapps and Peach Nectar with a splash of Jeffrey Adams tea.

Kraken Up

Kraken rum, apples, apple juice, Tuaca liquor, walnut bitters, topped with Fever Tree ginger beer.

The Head Trip

Grey Goose, lavender simple syrup, St. Germaine and prosecco with fresh lemon zest.

SEASONAL COCKTAILS

10.00

Orange Spiced Old Fashioned

Orange Zest simple syrup, Slow & Low whiskey, orange bitters, garnished with port soaked cherries.

Bourbon Blackberry Smash

Fresh mint, blackberries, Blackberry Bird Dog whiskey, lemon and lime.

Paloma Rita

Cazadores Tequila, fresh lemons, limes, oranges, splash of Ruby Red grapefruit juice, splash of sprite, salted rim.

Pumpkin Latte XO

Patron XO, Baily's, pumpkin simple syrup, cream, sprinkle of nutmeg and cinnamon.

Ginger Mule

Fresh mint, lime wedges, Tito's, Domaine de Canton topped with Fever Tree Ginger Beer.

SANGRIA

8.00 GLASS / 21.00 CARAFE

Winter White Sangria

Apple brandy, fresh apples, lemons, walnut bitters, apple juice, topped with prosecco.

Jeffrey Adams Red

Christian Brothers brandy, fresh juices, Cabernet Sauvignon with fresh fruit.

