

# MARTINIS

10.00

## The Jeffrey Adams

Maker's Mark, Grand Marnier, orange bitters, figs, brown sugar and fresh orange juice

## Head Trip

Grey Goose, lavender simple syrup, St. Germain and lemon topped with Prosecco

## Dirty Goat

Local Sutler's Gin, olive brine and goat cheese stuffed olives

## Sutlers Smash

Local Sutler's Gin, St. Germain, fresh mint, limes and cucumbers; topped with Q Ginger Beer

## Pumpkin Latte XO

Patron XO, Bailey's Irish Cream, pumpkin simple syrup and cream, sprinkled with nutmeg and cinnamon

## Sparkling PAMA-Tini

Grey Goose Citron, PAMA liqueur and house made sour mix, topped with champagne

## JA Crush

Grey Goose Citron, Peach Schnapps, white cranberry juice, fresh limes and oranges

## Nuts N' Berries

Chambord, Frangelico, Amaretto and Vodka shaken with fresh berries and cream

# SEASONAL COCKTAILS

10.00

## Blood Orange Bourbon Fizz

Knob Creek and Solerno Blood Orange Liqueur with muddled oranges topped with champagne

## Lemon Berry Sour

Tito's Vodka and Limoncello shaken with fresh lemons and blackberries topped with house made sour mix

## JA Mojito

Bacardi Rum, mint, fresh squeezed lime juice, simple syrup and soda garnished with real sugar cane.  
(Make it Blackberry for \$2 additional)

## Ginger Mule

Tito's, Domaine de Canton, fresh mint and lime wedges topped with Q Ginger Beer

## Paloma Rita

Cazadores Tequila, fresh lemons, limes and oranges, grapefruit juice, splash of sprite, salted rim

# SANGRIA

10.00 GLASS / 24.00 CARAFE

## Winter White Sangria

Apple brandy, fresh apples, lemons, oranges, white cranberry juice, cinnamon, Bold Rock Carolina Apple Crisp Cider

## Jeffrey Adams Red Sangria

Brandy, fresh juices, fresh fruit, Begonia Red Wine

