

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

Sparkling PAMA-Tini

Grey Goose Citron, PAMA Liqueur and housemade sour mix, topped with champagne

JA Crush

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

Effen Delicious

Effen Cucumber Vodka, Tito's Vodka, muddled watermelon, housemade sour mix and simple syrup

The Blue Meanie

Local Sutler's Gin, lavender simple syrup, fresh blueberries and lemon juice

The Hube

Grey Goose Citron, Grand Marnier, freshly muddled oranges and mango and housemade sour mix

SEASONAL COCKTAILS

10.00

JA Mojito

Bacardi Rum, mint, fresh squeezed lime juice, simple syrup and soda
(blueberry, mango or watermelon \$1 additional)

Bee's Knees

Local Sutler's Gin, honey infused simple syrup, basil and fresh lemon juice

Rye Old-Fashioned

Bulleit Rye Bourbon, Angostura bitters and simple syrup

Mango Sidecar

Brandy, Patron Silver, mango, oranges, housemade sour mix and sugar rim

Cranberry Mule

Tito's Vodka, Pama Liqueur, cranberry juice, lime juice and Q Ginger Beer

Mezcal Coco Marg

Mezcal Tequila, cream of coconut and housemade sour mix

SANGRIA

10.00 GLASS / 24.00 CARAFE

PAMA Sangria

Pama Liqueur, Skyy Blood Orange Vodka, lemon, lime and orange juice topped with Bold Rock Carolina Apple Crisp Cider

Cucumber Crisp Sangria

Beefeater Gin, Effen Cucumber Vodka, simple syrup, Sauvignon Blanc, lime, cucumber and mint

