

cocktails

brought to you by our bartenders:

Craig, Tanner, Amy & Ryan

Happy Hour 4pm to 6pm nightly & 9pm to 10pm Friday & Saturday

FALL FASHIONED

Woodford Reserve bourbon, bitters, maple-brown sugar simple, orange slice, house-brandied cherry, big rock 14.00 • 12.00^{hh}

WEST-BOUND PLANE

Buffalo Trace bourbon, Aperol, Cynar, lemon juice, up 14.00 • 12.00^{hh}

RICHARD'S MARTINI

Tito's, Carpano dry vermouth, olive, stirred, up 14.00 • 12.00^{hh}

BALSAMIC BOULEVARDIER

Great Grey gin, balsamic reduction, strawberries & basil, lemon juice, simple, Limoncello foam, basil sprig, up 15.00 • 13.00^{hh}

SPICY WATERMELON MARGARITA

Espolon tequila, Solerno blood orange liqueur, watermelon simple, tajin-salt rim, rocks 14.00 • 12.00^{hh}

AUTUMN LEAVES

Knob Creek rye, pumpkin spice simple, lemon juice, bitters, pumpkin spice foam, dried orange slice, up 14.00 • 12.00^{hh}

BY THE FIRE

Woodford Reserve bourbon, Frangelico, allspice dram, maple-brown sugar simple, orange bitters, shaved chocolate, orange foam, served hot 14.00 • 12.00^{hh}

ZERO-PROOF MULE (non-alcoholic)

pineapple juice, cranberry juice, mint simple, Cock n Bull ginger beer, rocks 10.00 • 8.00^{hh}

