

Specialty Cocktails \$15

OLD FASHIONED

Redemption high rye, Angostura bitters, orange, agave, lemon zest

ROSADA

Libelula tequila, hibiscus tea, lime, grapefruit soda

STRAWBERRY ROSEMARY PISCO SOUR

Control C Pisco, strawberry purée, lime, agave, aquafaba, rosemary

BORA BORA

Irvine's American dry gin, elderflower, butterfly pea tea, lemon, agave, Prosecco

OLD CUBAN

Don Q spiced rum, mint, lime, agave, bitters, champagne

SMOKE & ENVY

Banhez mezcal, Libelula tequila, agave, pistachio, aquafaba

BOULEVARDIER

Sagamore rye, Campari, sweet vermouth

VIKING FUNERAL

DonQ 7 year rum, apricot brandy, guava, passion fruit, Myers rum

SPICED PEAR MARTINI

St. George Spiced Pear liqueur, Tito's vodka, honey, lemon, thyme

FELONY

St. George Green Chile vodka, Breaking & Entering bourbon, agave, lemon

RITA

Libelula tequila or Banhez mezcal, agave, lime

THE ALMIGHTY

Bourbon, Domaine de Canton, Bärenjäger, lime, blueberry, pineapple juice, nutmeg

MOREA COLADA

Don Q coconut rum, pineapple infused tequila, agave, lime, aquafaba

CLOVER CLUB

Boardroom gin, lemon, agave, raspberries, aquafaba

SAZERAC

Rémy Martin VSOP, agave, Peychaud's bitters, Vieux Carré absinthe, lemon

GINGER SAP

maple infused bourbon, Aperol, Domaine de Canton, pear purée, bitters, lemon soda

DRUNKEN ELEPHANT

Banhez mezcal, jalapeño infused tequila, honey peanut butter, agave

PEEKABOO

Suntory toki, banana, lemon, Green Chartreuse, honey, Vieux Carré absinthe

NIGHT OWL

Libelula tequila, Campari, Shipwreck coffee rum, agave, lime, pineapple

CAFE DIABLO

Rival Brothers cold espresso, chocolate liqueur, Shipwreck coffee rum, agave, aquafaba, cinnamon, cayenne

FIG GET ABOUT IT

Old Forester bourbon, fig, honey, lemon, smoked rosemary

PRICKLY ROSE

jalapeño infused tequila, prickly pear syrup, agave, llimo

SMOKED PINA

Banhez mezcal, pineapple, cayenne, jalapeño, cinnamon, lime

Flights

DON JULIO FLIGHT \$40

blanco, reposado, anejo

BOURBON FLIGHT \$50

Widow Jane 10yr, Woodford Reserve, Basil Hayden

MEZCAL FLIGHT \$45

Ensemble, Arroqueno, Pechuga

Hot Cocktails \$13

SPIKED APPLE CIDER

hot apple cider, rum, bourbon or vodka, cinnamon

S'MORES HOT CHOCOLATE

hot chocolate, rum, bourbon or vodka, toasted marshmallow, graham crackers

Beer

DRAUGHT \$7

Guinness - Allagash White - Stella Artois - IPA

BOTTLES & CANS

Miller Lite \$5 - Corona \$7 - Tecate \$4 - Heineken \$7

Chimay Blue \$14 - 2SP Delco Lager \$7 - Yards IPA \$7

Working Man Porter \$7 - Downeast Cider \$7

Spiked Seltzer \$7 - Red Bull \$4

Cocktails on Draught \$13

MOJITO

rum, lime, sugar, mint

APPLE PEAR RED SANGRIA

red wine, rum, apple brandy, cider, pear, cinnamon, lemon lime soda

WATERMELON CUCUMBER MINT MULE

vodka, lime, ginger beer, watermelon, cucumber, mint

RUM RUNNER

white rum, dark rum, Jacquin's banana, Jacquin's blackberry brandy, pineapple, orange, grenadine

INDULGE

tequila, gin, Triple Sec, St. Elder, lemon, butterfly pea agave

Wine

	glass	bottle
Chardonnay- Draught , Harken Winery, <i>California</i>	\$12	
Rosé- Draught , Pomelo, <i>California</i>	\$11	
Pinot Grigio , Alverdi - Opici Wines, <i>Italy</i>	\$10	\$40
Sauvignon Blanc , Crossing Vineyards, <i>New Zealand</i>	\$12	\$48
Prosecco , Avissi, <i>Italy</i>		\$40
Pinot Noir- Draught , Hahn Estate, <i>California</i>	\$12	
Cabernet Sauvignon , Josh Cellars Craftsman, <i>California</i>	\$13	\$49
Zinfandel Port , Terra d'Oro, <i>California</i>		\$99
Malbec , Santa Julia, <i>Argentina</i>	\$11	\$44
Grenache , Shatter, <i>France</i>		\$60

18% gratuity will be automatically applied to all guest checks