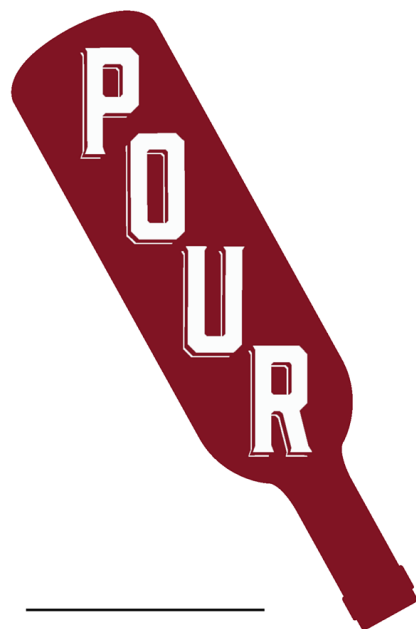
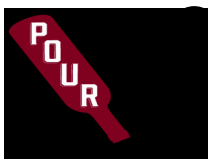


KITCHEN & BAR



KITCHEN & BAR



COCKTAIL LIST

Made In-House, Served on Draft or
Hand Crafted

English Milk Punch

Aged rum, cognac, arrack, absinthe, dragon-well green tea, cinnamon, clove, coriander, fresh lemon, clarified milk, fresh nutmeg \$12

Served on the rocks

New York Sour

Bourbon, fresh lemon, egg white, simple syrup, Ferreira Ruby Port float \$12

Served on the Rocks



New Fashioned

Bourbon infused with house spice blend, aromatic bitters, charred orange segment, bada bing cherry \$12

Served on the Rocks

Tiki Torture

Zaya 12 rum infused with cacao nibs, coconut syrup, ancho reyes chili liqueur, fresh lime, pineapple, ancho chili & chipotle pepper \$12

Served in a tiki mug




Hanky Panky

Gin, Sweet Vermouth, Fernet, Orange Peel \$12


Served up

The Barfly

 Bourbon, muddled basil, balsamic reduction, ginger beer, fresh lemon \$12


Served on the Rocks

Darryl Strawberry

 Red sangria, pineapple, coriander, cinnamon, star anise, mint, lime, spiked with house spirit infusion \$12

Served on the Rocks

Barrel Aged Rye Manhattan

 Rye, Sweet Vermouth, Cherry Vanilla Bark Bitters. Garnished with bada bing cherry \$12

Served on the Rocks

Cranberry Zombie

Dark rum, gold rum, toasted almond, lime zest, clove, cinnamon, grapefruit, grenadine, lime juice, dash of absinthe, cranberry, mint. \$12

Served on the Rocks (limit 2 per guest)

Agave Bonfire

Silver tequila, mezcal, Cynar, fresh lime, agave syrup, celery bitters, infused with mesquite smoked woodchips \$12

Served on the rocks



Basil Coconut Mule

Vodka, Crème de Coconut liqueur, Ginger Beer, fresh lime, basil leaf \$12

Served in a Copper Mug



Kula Negroni

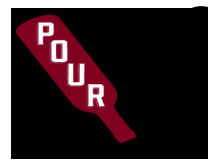
Gin, strawberry infused Campari, bianco Vermouth \$12

Served on the Rocks

Duck Fat Sazerac

Rye infused with duck fat, simple syrup, peychaud bitters, absinthe rinse, lemon peel \$12

Served neat



COCKTAIL LIST

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Hand Crafted

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