



SEASONAL COCKTAILS

Blue Mountain Margarita

Tequila muddled with an orange slice, then shaken with Cointreau, fresh squeezed lime juice, and splash of fresh squeezed orange juice 6.50

Smoked Jack and Coke

We cold smoke Jack Daniel's Tennessee Whiskey and serve it the way we like it, with Coke on the rocks 6.25

Grilled Pineapple Mojito

Coconut infused rum is muddled with mint leaves, fresh squeezed lime juice, and grilled pineapple 5.00

Bourbon Cherry-Lemonade

Fresh squeezed lemonade with a shot and a half of Bourbon and our homemade maraschino cherry 5.50

Jamacian Hurricane

Coconut and frozen bananas are blended with rum, housemade sweet and sour mix plus a dash of bitters, served frozen 5.00

Back-Porch Punch

We shake housemade ginger syrup with fresh squeezed lime juice, simple syrup, cranberry juice and vodka 5.50

Smokehouse Martini

Our 2:1 gin martini is made with with a dash of our orange bitters and our smoked orange peel, garnished with our housemade spiked pickle 5.75

Wildflower Fizz

A wild hibiscus is dropped into a champagne flute, then topped with housemade wildflower bitters, a touch of wild hibiscus syrup and champagne 7.00

Cactus Fruit Margarita

Tequila and fresh squeezed lime juice are shaken with Cactus Fruit puree and a touch of orange liqueur 6.00

HOT DRINKS

Spiked Hot Chocolate

Our homemade dark-chocolate hot chocolate is given a shot vanilla cream liqueur and served with a homemade Kahlua infused marshmallow 5.00

Hot Buttered Rum

Spiced rum is stirred with our housemade rum butter, maple syrup, and hot fresh pressed apple cider 6.00

Hot Toddy

Brandy is stirred with cloves, a star anise pod, allspice berries, honey liqueur, and a lemon wedge; served hot 5.50

All of the cocktails on our menu are prepared with fresh squeezed juices, homemade syrups, sodas, and bitters.



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