

# Garden-to-Glass Cocktails



## Seasonal



### Night Night 12

*london dry gin, chamomile, lemon, sugar, angostura bitters, boston bitters, paradise now*



### Age of Daiquirius 12

*campesino white rum, campesino aged rum, fassionola, lime, angostura bitters*



### Nuestra Cosa 13

*mezcal, banana liqueur, pineapple, coconut cream, lime, angostura bitters*



### Slow Dance 14

*brown butter fat-washed apple brandy, vya sweet vermouth, black walnut bitters*



### Working Title 13

*old forester bourbon, cynar, citrus oleo-saccharum, blueberry tincture, orange bitters*



### The Caprese Martini 15

*grey goose, clarified heirloom tomato juice, bell pepper, basil, white balsamic, balsamic marinated mozzarella*



### Swizzle Me Timbers 13

*McClellands single malt, ardbeg islay single malt, passion fruit, falernum, allspice dram, lemon, angostura & tiki bitters*

## Classics



### 50/50 Martini 12

*meyer lemon leaf infused london dry gin, mata vermouth blanc, blueberry tincture*



### Scenic 98 12

*cathead honeysuckle vodka, cocchi americano, lemon, hibiscus, sugar, house-carbonated aromatic wine*



### Smoking Hombre 13

*mezcal, cucumber, fresh mint, house-made lemon lime soda, house cherrywood smoked salt*



### Margarita 16

*avion blanco, grand marnier, lime, sugar, salt*



### Targeted Therapy<sup>†</sup> 13

*titos vodka, blueberry, thyme syrup, apple bitters, house lemon lime soda*

<sup>†</sup> Named by Dr. William McEvoy, this cocktail is dedicated to current and former cancer patients and their courageous battles against cancer.

## MOCKTAILS



### Hazy Day 8

*lemon, vanilla bean, chamomile, sugar, soda*



### Sea Breeze 8

*agave, lemon, lime, orange, sugar, salt*



### Sugar Mama 7

*lime, soda, fassionola*



### Cold Brew Tonic 7

*cold brew coffee, lime, tonic*



# After Dinner



DESSERT COCKTAILS



**Espresso Martini** 14  
*titos, disarrono, frangelico, espresso*



**The Final XII** 12  
*montenegro amaro, cocchi torino, cold brew coffee, lemon expression*

## WINE TASTING FLIGHT October 12th-October 17th Touring France (\$30)

**Jean Francois Mérieau** *Sauvignon Blanc Touraine, France 2019*  
**Didier Montchovet** *Chardonnay Burgundy, France 2017*  
**Marine Descombes** *Beaujolais, France 2020*  
**Odile Delpon** *"Mary Taylor" Malbec Cahors, France 2017*

FORTIFIED WINES

Sherry		
<b>Bodegas Barbadillo "Manzanilla"</b>	<i>Andalucía, Spain</i>	MV 10
<b>Bodegas Barbadillo "PX Sherry"</b>	<i>Andalucía, Spain</i>	MV 10
Madeira		
<b>The Rare Wine Co. "Rainwater"</b>	<i>Madeira, Portugal</i>	NV 12
<b>The Rare Wine Co. "New York Malmsey"</b>	<i>Madeira, Portugal</i>	NV 12
Port		
<b>Graham's "10yr Tawny Port"</b>	<i>Douro, Portugal</i>	MV 15
<b>Graham's "20yr Tawny Port"</b>	<i>Douro, Portugal</i>	MV 20
<b>Graham's "30yr Tawny Port"</b>	<i>Douro, Portugal</i>	MV 35
<b>Dow's "Vintage Porto"</b>	<i>Portugal</i>	2016 30
Other		
<b>Donnafugata "Ben Ryé"</b>	<i>Passito di Pantelleria DOC, Sicily, Italy</i>	2017 12
<b>Château Gilette &amp; Les Justices</b>	<i>Sauternes Bordeaux, France</i>	2016 16
<b>Hopler "Troockenbeerenauslese"</b>	<i>Burgenland, Austria</i>	2017 25
<b>Matthiasson "Sweet Vermouth"</b>	<i>Napa Valley, CA</i>	NV 15

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
 Please inform your server of any dietary restrictions. Our kitchen is happy to accommodate when possible.*