

## SIGNATURE COCKTAILS

- **SECRET GARDEN 11**  
Vesica Vodka, Tattersall Creme de Fleur, lemon juice, & honey simple syrup, shaken & served chilled. Finished with Tattersall Blueberry liqueur.
- **WANDERING SCOTSMAN 13**  
Loch Lomond 12-year Scotch Whiskey, Marca Negra Mezcal, sweet vermouth & bitters are stirred with ice & strained into a whiskey glass, garnished with a lime twist.
- **NEW YORK CHICANO 10**  
Camarena Reposado tequila, Leopold's Orange Liqueur, lemon juice & simple syrup, shaken & layered with Black Noval Port Wine.
- **WESTERN INSOMNIAC 6**  
Bulleit Bourbon, Grind Espresso Liqueur & bitters, with a scorched orange peel rim & orange twist garnish. A *digestif* drink, which is best enjoyed at the end of a meal.
- **BASIL HORSEFEATHER 8.25**  
Muddled basil, lemon, bitters & Irish whiskey, shaken & topped with ginger beer - served on ice in a chilly pint glass.
- **LIMONCELLO DROP 9**  
Ketel One Vodka, Tramanto Limoncello, simple syrup, fresh-squeezed lemon & orange, served "up" with a sugared rim.  
  
(Try an old-school variation with an egg white & Angostura bitters for \$1 more)
- **BEE'S KNEES G&T 7**  
Gin, lime juice & honey simple syrup, shaken & topped with sparkling tonic water. Served in a tall glass on ice.
- **SLOW DOWN MARGARITA 8.50**  
Camarena Blanco Tequila, Leopold's Orange Liqueur, agave nectar & fresh lime with a salted rim "on the rocks."
- **HOUSE RED SANGRIA 6.50**  
Our version of a classic. Merlot, Triple sec, brandy, muddled fruit & citrus juices, iced & topped with a splash of lemon lime soda.