

## SEASONAL COCKTAILS

<b>Smoke in the Meadow</b>	Barrel Reserve Honey Spirits, Elderflower Liqueur, Bitters, Cedar Smoked Glass \$12
<b>Smoked Maple Old Fashioned</b>	Bourbon, Fresh Maple Syrup, Bitters, Orange Peel, Smoked Glass \$12
<b>Amaretto Walnut Old Fashioned</b>	Rye Whiskey, Amaretto, demerara syrup, walnut bitters \$12
<b>Espresso Martini</b>	Vodka, Irish cream, coffee liqueur, cold brew coffee, simple \$11
<b>Vieux Caribbean</b>	Rye Whiskey, Apple Brandy, guava, pineapple & coconut \$12
<b>Fireside Chat</b>	Bourbon, Aged Apple Brandy, Spiced Raisin Syrup, Apple Cider, Lime, Flamed Rosemary \$12
<b>Queen Bee</b>	Honey Spirits, Amaro Montenegro, Egg White, Pistachio Honey, Lemon, Cardamom Bitters \$12
<b>Pears on Parade</b>	Vodka, Scratch Made Poached Pear Syrup, Lime, Ginger Beer \$11
<b>Huckleberry Margarita</b>	Up North's Honey Spirits, Lemon, Lime, Huckleberry Goodness \$10
<b>Eiffel Tower</b>	Empress gin, elderflower liqueur, champagne, lemon, simple \$12
<b>It's The Bee's Knees</b>	Gin, Cucumber Lime Cordial, Lavender Honey, Lemon \$12 *Bartender Ball Cocktail*

All of Our Cocktails Are Available To Go!

## CLASSIC COCKTAILS

You select the spirit or take one of our suggestions below

### Old Fashioned

Bourbon / Demerara Syrup / Bitters / Orange Peel / Bordeaux Cherry

Blanton's \$22

Up North's Barrel Reserve \$12

### Whiskey Sour

Bourbon / Simple / Lemon / Egg White

Angel's Envy \$16

Four Roses Small Batch \$12

### Paper Plane

Bourbon / Aperol / Amaro / Lemon

Eagle Rare \$17

Elijah Craig Small Batch \$12

### Manhattan

Rye Whiskey / Sweet Vermouth / Bitters

Michter's Rye \$16

Rittenhouse \$12

### Sazerac

Sazerac Rye Whiskey / Simple Syrup / Bitters

Absinthe Rinse / Lemon \$12

### Negroni

Gin / Sweet Vermouth / Campari

Botanist Gin \$13

Aviation Gin \$11

### Vesper

Gin / Vodka / Lillet / Lemon Peel

Hendrick's & Tito's \$14

Aviation & Platinum 10x \$12

### Tom Collins

Gin / Simple Syrup / Lemon / Club Soda

Empress Gin \$12

Tanqueray Gin \$10

### French 75

Gin / Champagne / Lemon / Simple \$10

### Margarita

Tequila / Cointreau / Agave / Lime \$12

### Lemon Drop

Vodka / Triple Sec / Lemon / Simple \$10

### Aperol Spritz

Prosecco / Aperol / Club Soda \$10

**CURATED FLIGHTS**

Three half ounce pours.  
The perfect way to explore spirits!

**DRINK LOCAL: Up North Distillery \$15**

Barrel Reserve Honey Spirits  
Barrel Aged Apple Brandy  
Single Malt Whiskey

**ORIGINATORS \$15**

Evan Williams  
Basil Hayden's 8 Year  
Elijah Craig Small Batch

**THE RODEO \$15**

Pendleton  
Pendleton 1910 Rye  
High West Double Rye

**THE FARM \$15**

Old Elk  
Wild Turkey Rare Breed  
Whistlepig Piggyback

**THE DERBY \$20**

Maker's 46  
Hancock's Reserve  
Blanton's

**BOOKER'S LEGACY \$25**

Legent  
Kentucky Owl  
Booker's Barrel Strength

**SCOTCH \$20**

Speyside: Glenfiddich 12  
Highlands: Oban 14  
Islay: Laphroaig 10

**JAPANESE WHISKEY \$25**

Suntory Toki  
Kaiyo  
Hibiki

**MIX & MATCH CUSTOM FLIGHTS**

Choose from any of our spirits

**RED WINE**

RED BLEND \$9  
Bogle Vineyards- Essential Red

CABERNET SAUVIGNON \$9

Saviah Cellars - The Jack

**WHITE WINE**

CHARDONNAY \$9

J. Lohr

SAUVIGNON BLANC \$9

J. Lohr

SPARKLING WINE \$8

SPARKLING ROSÉ \$8

**WINE BY THE BOTTLE**

CABERNET SAUVIGNON \$42

Juggernaut

CHARDONNAY \$42

The Walls

SAUVIGNON BLANC \$42

Novelty Hill

**BEER**

8 DRAFT BEERS AVAILABLE

**SNACKS**

Locally Made Donna's Salsa &  
Juanita's Tortilla Chips \$6

Charcuterie Plate: Assorted Cheese,  
Salami, Crackers, Carrots, Hummus \$18

Fresh Popped Popcorn \$4

Chex Mix \$4

Peanuts \$5

Pretzels \$3