



COCKTAIL MENU

Seasonal Fall Cocktails

Cranberry Gin Fizz

\$13

Gin, lemon, cranberry juice, soda water,
rosemary

Pumpkin Espresso Martini

\$13

Cocoa bean vodka, spiced
pumpkin syrup, double brewed
coffee, coffee liqueur

Pumpkin Old Fashioned

\$14

Bourbon, spiced pumpkin syrup,
bitters, orange, bourbon cherries

Bourbon Maple Sour

\$14

Bourbon, bourbon barrel aged maple
syrup, lemon, egg white

Maple Bourbon Old Fashioned

\$14

Bourbon, bourbon barrel aged maple syrup,
bitters, orange, bourbon cherries

Peach Cobbler Spritz

\$13

Bourbon, honey, peach soda

Hot Fall Cocktails

Hot Toddy

\$13

Bourbon, honey, lemon,
topped with hot water
served hot

Cherry Hot Cocoa

\$13

Cherry Vodka or Cherry
Whiskey, Hersheys
Chocolate Syrup *served
hot*

Hot Buttered Rum

\$13

Dark rum, brown sugar, butter,
baking spices, topped with hot
water *served hot*





Classic Cocktails

Ole George Rye Whiskey

Barrel-Aged Manhattan

\$15

Ole George Rye Whiskey, sweet
vermouth, and bitters aged in our
barrel

Sazerac

\$18

Ole George Rye Whiskey,
sugar cube, bitters,
absinthe

Bourbon & Cherry Whiskey

Bourbon Smash

\$13

Bourbon, simple syrup,
lemon, mint

Cherry Cola

\$12

Cherry Whiskey, cola, lemon
juice

Cherry Whiskey Sour

\$13

Cherry Whiskey, cherry
juice, lemon juice, egg
whites, simple syrup

Cherry Whiskey Old Fashioned

\$13

Cherry Whiskey, bitters
orange, sugar cube

Barrel-Aged Old Fashioned

\$15

Bourbon and bitters aged
in our barrel, sugar cube,
orange peel

Rum

Mojito

\$13

Silver Reserve Rum, sugar
cube, lime juice, mint, soda
water

Painkiller

\$15

Dark Rum, pineapple juice,
orange juice, cream of
coconut

Dark & Stormy

\$14

Dark Reserve Rum, lime
juice, ginger beer



Classic Cocktails

Vodka

Cherry Vodka Chill

\$10

Cherry vodka & lemonade

Espresso Martini

\$13

Cocoa bean vodka, coffee liqueur, double brew coffee, simple syrup

Chocolate Covered Cherry

\$13

Cherry vodka, chocolate syrup, half & half, simple syrup

Bloody Mary

\$13

Chipotle vodka, bloody mary mix, bacon salt rim, pickles & olives

Barrel-Aged Black Russian

\$15

House infused coffee vodka, house-made coffee liqueur aged in our barrel with the choice to add half & half for a White Russian

Gin

French 75

\$14

Gin, lemon juice, simple syrup, sparkling reisling

Negroni

\$14

Gin, amaro, sweet vermouth

Bee's Knees

\$12

Gin, lemon, honey syrup





Lemonade Slushies \$10

Pumpkin Spice & Vodka
Blackberry & Gin
Cranberry & Vodka

Coconut & Rum
Cherry Vodka
Cherry Whiskey

Shady Lane Cellars Wine

Pinot Noir Rose \$14

Pinot Gris \$11

Cabernet Franc \$14

Coop de Blanc \$9

Franc 'n' Franc \$13

Late Harvest Riesling \$9

Brio Red \$9

St. Ambrose Mead & Cyser \$8

Rotating Seasonal Draft

ask for current offering

Grateful Head

mango habanero

Shotgun Wedding

strawberry rhubarb

Razzputin

sour raspberry & honey

X.R. Cyser

apple & cinnamon

Wild Ginger

ginger & honey

Black Madonna

sour blackberry

Rhythm & Blues

black currant & blueberry

John Lemon

lemon & honey

Mocktails

**GT Lemonade
Slushy**

\$5

lemonade slushy & cherry
juice

Cherry Citrus Spritz
\$5

Lemon juice, honey, rosemary,
cherry soda

Peach Cobbler
\$5

Peach soda, honey, ginger
beer

