



COCKTAIL menu

Seasonal Cocktails

AUTUMN APEROL SPRITZ | \$12

prosecco, aperol, apple cider, soda

HARVEST HAYRIDE | \$12

blanco tequila, triple sec, ginger simple syrup, cranberry, cinnamon, orange

PUMPKIN PIE ESPRESSO MARTINI | \$13

van gogh vanilla vodka, espresso, rumchata, kahlua, pumpkin syrup

TOASTED CINNAMON SUGAR SMASH | \$14

toast basil hayden, cinnamon syrup, lemon juice, bitters

SPICED CARAMEL WHITE RUSSIAN | \$10

caramel vodka, kahlua, milk

CARAMEL APPLE MOSCOW MULE | \$12

caramel vodka, apple cider, ginger beer



Classic Cocktails

ESPRESSO MARTINI | \$13

van gogh espresso vodka, vanilla vodka, kahlua, espresso

optional to add: jim beam cream

APEROL SPRITZ | \$12

prosecco, aperol, soda

LEMON DROP MARTINI | \$13

citron vodka, triple sec, lemon

optional to add: flavored vodka

FRENCH 75 | \$10

gin, lemon, prosecco

CLASSIC MARGARITA | \$8

tequila, triple sec, sour

flavors: lime, mango, strawberry, spicy

MANHATTAN | \$9

whiskey, sweet vermouth, bitters

OLD FASHIONED | \$9

whiskey, bitters, muddled with orange and cherry

MOSCOW MULE | \$12

Tito's vodka, lime, ginger beer

upgrade to a flavored vodka + \$1

HAPPY HOUR 4-6PM MONDAY THRU FRIDAY