



## Signature Cocktails

**Spice & Nice .....\$14.50**  
*Bulleit Rye bourbon infused with our made from scratch pepper syrup and sour mix, along with fresh orange zest. Concocted inside a sage smoked glass and garnished with a fired orange peel.*

**Dragonberry Mojito .....\$11.75**  
*Bacardi Dragonberry Rum muddled with fresh strawberries, mint, and lime topped with a splash of soda water make this a lovely club favorite every year.*

**Royal 75.....13.25**  
*Beefeater Gin shaken with fresh lemon juice and a touch of simple syrup. Topped off with Zonin Prosecco coupled with a sinker of Chambord. Garnished with a fresh berry melody.*

**My Fair Lady .....11.50**  
*Titos handmade vodka, Disaronno Amaretto, and our secret house made red wine vinegar raspberry shrub over crushed ice. Garnished with fresh raspberries; a beautiful cocktail crafted in homage to a spirited actress.*

**Pretty in Pink.....11.25**  
*Pinnacle Whipped Cream Vodka, Triple Sec, lime, and our house made sweet and sour, topped with a splash of cranberry juice and garnished with a lemon twist. This martini is dangerous enough to literally knock your socks off.*

**Doug's Flight.....16.25**  
*Inspired by our very own Doug Pill. Presented on a bourbon soaked charred board, allowing you to sample four classic American bourbons. Maker's Mark, a staple in most mixologists' books; Woodford Reserve, one of the most recognized bourbons in the US; and Bulleit Rye 95, from the oldest distillery in the United States. Buffalo Trace bourbon tops off a bold and powerful flight.*

**Old Manhattan.....13.25**  
*Old Fashioned meets Manhattan in a twist of fate. Our take on a classic cocktail. Casa Noble Reposado Tequila mixed with Vya Sweet Vermouth, Vya Dry Vermouth, and Agnostura Bitters. Served over a large ice cube and garnished with a smoke lemon and arrange peel.*

**The Manhattan .....\$14.75**  
*Taking a favorite and spicing it up. Woodford Reserve rye combined with organic bitters, Vya Sweet Vermouth, and our famous secret pepper syrup mixed up to bring a new spice to a classic favorite. Bet you can't have just one.*

**Arid Club Sour.....\$13.25**  
*Our twist on a classic favorite. Pisco Reserve, our made from scratch sour mix and fresh egg whites combine to present a beautiful classic. Garnished with our fresh mix of nutmeg and cinnamon and a cherry for touch.*

**The Fantastic Mr. Fox.....\$13.75**  
*Dedicated in inspiration of to our very own Nathen Fox. Milagro Blanco Tequila mixed with Lillet Blanc, Aperol, and a dash of orange bitters.*

**Fire & Ice.....\$15.25**  
*Clove smoke infused glass starts a warm nose for this drink. Taking Monkey Shoulder Scotch with Drambuie, sweet vermouth, and Liquor 43 mixed together and poured over an ice sphere. Topped with a smoking cinnamon stick - not your average Scotch drinker's drink.*

**Blood Orange Agave Margarita.....\$12.75**  
*Milagro Silver Tequila mixed with agave syrup, our house made spicy syrup, and blood orange juice will make this an incredible kick on a classic favorite. Garnished with a jalapeno, blood orange moon, wrapped in a lemon twist.*

**Not Soooo Cucumber .....12.50**  
*Hendrix Gin, mixed with fresh lime juice, St. Germain Elderflower Liquor, topped with a splash of soda, and garnished with an Organic cucumber ribbon. This cocktail will cool you down on those hot summer patio days.*

**The St Mary.....\$12.75**  
*Milagro Silver Tequila with fresh Agave, lime, Chambord liquor and muddle fresh Ginger combine to give you a lively, beautifully crafted cocktail. Garnished with fresh sage to bring the aromatics of everything together.*