



## 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.*

### **The Covid Cure ..... \$12.50**

*Effen Blood Orange Vodka with X-rated Passion Fruit Ginger Syrup and a splash of soda, garnished with fresh blackberries and strawberry ice cubes.*

### **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.*

### **Dragonberry Mojito ..... \$14.75**

*Bacardi Dragonberry Rum combined with muddled lime, mint and strawberry with a hint of simple syrup and soda water to create an incredible Summer cool down.*

### **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 know your socks off.*

### **The Oh Suzie ..... \$14.75**

*Our take on a fun dreamsicle. Pinnacle Whipped Cream Vodka, triple sec, sweet and sour, orange juice and a touch of cream combine into a fun take on an old favorite.*

### **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 orange peel.*

### **The Meanhattan ..... \$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.*

### **Spicy Habanero Margarita ..... \$12.75**

*Milagro Silver Tequila, tripe sec, house made habanero passion fruit syrup, oranges, grapefruit, sweet and sour with a smoked chili rim make this the spiciest margarita of the season.*

### **A Midsummer Night's Dream ..... \$11.75**

*Hendrix Gin, Elderflower liquor, cucumber and lemon combine with soda water to make this a light refreshing addition to those hot Summer nights.*

### **The Mean Joe Green ..... \$14.25**

*Casa Noble Blanco Tequila, fresh cilantro syrup, lime, jalapeños, a scratch made agave syrup and soda water for a fun and spicy tequila drink.*