

Cocktail MENU



COGNAC CHRONICLES

HENNY-THING IS POSSIBLE!

HOMECOMING HENNY - \$17.99

HENNESSY, CHINOLA PASSION FRUIT LIQUEUR, LIME, SIMPLE

GIN JOURNEYS

LET THE FUN BE-GIN!

THE CHAMPIONSHIP TOAST - \$14.99

HOUSE INDIGO GIN, LIME, CASA AZÚCAR, PROSECCO

RUM REVELATIONS

TIME TO RUM AWAY WITH US!

THE AFTERPARTY COLADA - \$18.99

HOUSE COCONUT INFUSED RUM, RUMCHATA, PINEAPPLE, LIME, COCONUT, HOUSE VANILLA CHAI INFUSED RUM

VODKA VENTURES

IN VODKA WE TRUST!

SOROR SIP- \$14.99

TITO'S, STRAWBERRY, VANILLA, TRIPLE SEC, LEMON, SUGAR RIM

TEQUILA TEMPTATIONS

TAKE LIFE WITH A GRAIN OF SALT AND A SLICE OF LIME!

FOURTH QUARTER - \$15.99

LOS HERMANOS TEQUILA BLANCO, LEMON. BLUEBERRY, BUTTERFLY PEA FLOWER

MARCH MADNESS MEZCAL - \$15.99

BANHEZ MEZCAL ESPADIN BARRIL, MANGO NECTAR, AGAVE, LIME, TAJIN

WHISKEY WONDERS

WHERE BOLD MEETS SMOOTH - SIP INTO SOMETHING SPECIAL

WHO HOUSE? - \$25.99

UNCLE NEAREST 1856, VANILLA, ANISE BITTERS, SMOKED WITH CHOICE OF WOOD

ALUMNI MIXER - \$12.99

RED WINE, PEACH SCHNAPPS, WHISKEY, BLUEBERRY, STRAWBERRY, SODA

ESPRESSO MARTINI FLIGHT **\$24.99**

Three mini martinis: caramel, cinnamon love, and traditional espresso, topped with whipped cream and unique garnishes for each.

Our kitchen handles nuts, dairy, gluten, and shellfish. Please inform your server of any allergies.