

[CRAFTED COCKTAILS]

HEART OF THE OCEAN

11

Bardinet Montsarra, St. Germain, Blue Curaçao, Lime Juice, Simple Syrup

A refreshing pale sparkling wine with apple and grassy aroma, splashed with Elderflower liqueur and Curaçao-liqueur flavored with the dried peel of the bitter orange laraha, a citrus fruit.

ELEGANT SPICED PEAR MARTINI

13

Honey Suckle Cathead Vodka, Pear Nectar, Cinnamon, Nutmeg

The term “Cathead” means compliments in MS, first coined back in the day by blues musicians as a nod to artists they respect. MS artist and musicians went on to use “catheads” in many forms of folk art, as a way to pay the rent and share their legacies.

ESTELLE SMASH

11

Titos Vodka, Lime Juice, Jalapeno, Simple Syrup, Triple sec, Simple syrup

Estelle seasonal cocktail made with Spicy Jalapeno infused Vodka and lime juice which makes it light crisp and fragrant with Cajun seasoning rim.

DARK KNIGHT JACKSON

12

Captain Morgan Spiced Rum, Crème De Cassis, Lemon Juice, Simple Syrup, Orange Juice

This blend of Caribbean Spiced Rum and select spices brings out the intensity of rum in full flavor. Mixologist creation with Crème De Cassis and a splash of Orange Juice makes this cocktail perfect any season.

THE ELVIS

13

Hayman’s Old Tom Gin, St. Germain, Grapefruit Juice

The Elvis Cocktail combines bitter notes from grapefruit and balances the floral sweetness of the gin and liqueur. The aromas of spring are highlighted with a soothing taste.

SUNSET AT OAXACA

12

Casamigos Mezcal, Casamigos Blanco, Orange juice , Luxardo Liqueur, Lime Juice

Casamigos Mezcal with hints of smoke & black pepper paired with Casamigos Blanco which has hints of citrus & sweet agave. This cocktail has the Perfect balance of sweetness from the Blue Weber agaves, creates a lingering silky-smooth finish.

PERFECT RYE MANHATTAN

14

Michter’s Rye, Carpano Antica, Vermouth, Bitters

The spirit has rye spice and savory stewed grain with marmalade and light butterscotch taste. It finishes long, smooth and peppery.

GINGER GOLD RUSH

16

Four Roses Small Batch, Domaine De Canton, Simple Syrup, Lemon Juice

This 3-ingredient Gold Rush Cocktail, made with spicy ginger liqueur, belly-warming bourbon and tart lemon juice, will warm up any chilly fall evening.