

## WINTER COCKTAILS

### **The Groot - \$18**

The Glenlivet, Averna, Gran Marnier, Mole Bitters, garnished with an orange peel

### **Coquito - \$12**

Bailey's, Coco Lopez, Cruzan Aged Rum, Vanilla, Cinammon, Nutmeg, garnished with a cinnamon stick served in a cinnamon smoked glass

### **Apple Twist - \$10**

Apple Jack, Cinnamon, Amaretto, Cider, garnished with a lemon twist

### **Ford Herring - \$10**

Fords, Cinnamon whisky, Cherry Herring, Hazelnut, garnished with flamed sage

### **Can I Speak To Your Manager - \$11**

Old Forester, Amaretto, Pumpkin, Coffee, Vanilla, garnished with whipped cream and pumpkin spice sprinkle

### **The Trolley - \$10**

Famous Grouse, Sherry, Amaretto, Lemon Juice, Genepy Des Alpes, Honey, garnished with cinnamon stick

### **Burnt Reynolds - \$12**

Laphroaig 10, Vanilla Demarara, Angostura, Orange, Walnut, garnished with an orange peel

### **Wildest Redhead - \$14**

Ardbeg 10, Lemon, Honey, Cherry Herring, St Elizabeth Allspice Dram

## HAPPY HOUR COCKTAILS \$6

3-6pm & Midnight-Close \*Only

### **Old Fashioned**

Jim Beam, Simple Syrup, angostura aromatic bitters, and angostura orange bitters. Garnished with orange peel, and a cherry.

### **Manhattan**

Old overholt rye whiskey, Punt E Mes sweet vermouth, and Angostura Aromatic Bitters. Garnished with a cherry.

### **Godfather**

Famous Grouse Blended scotch, and Lazzaroni Amaretto. Garnished with an Orange peel.

### **Tom Collins**

Gordons Dry Gin, Fresh Lemon Juice, and Simple syrup topped with Topo Chico. Garnished with an orange peel and a cherry.

### **Dark and Stormy**

Cruzan Aged Dark Rum, Fresh Lime Juice, and Simple Syrup topped with Ginger Beer. Garnished with a fresh cut lime slice.

### **Winter Mule**

Finlandia Vodka, Fresh Lime juice, Domaine De Canton Ginger liqueur, and cranberry topped with ginger beer.

**50% Off Beer & 25% Off Cigars**