



CRAFT COCKTAILS

Muscatini // 10

The Martini Made for Muscatine

Midori Melon, Vanilla & Citrus Vodkas,
Orange Juice, Fresh Lime

Piquant Contessarita // 12

Smooth, Sweet, Sour, Salt & Spice

Cazadores, Cointreau, Natural Sours,
Fresh Lime, Fresno Chili Syrup

Blue Button Grove // 9

*A Delectably Refreshing Nod to Some
Foundational Enterprises*

Tito's, Blue Curaçao,
Pineapple, Natural Sours

Not So Long Island // 12

*The Sweet Antithesis to a
High-Octane Rabble-Rouser*

Chambord, Disaronno, Frangelico,
Skrewball, St. Germain

Frenchican // 12

*The Collaboration of a Culinary
Conquistador & Crafty Concoctionist*

Hornitos, Grand Marnier, Disaronno,
Fresno Chili Syrup, Canela Café Reduction

Old Fashioned Campfire // 16

*A Smoked-Out Slant on the Classic
Whiskey Cocktail*

Bulleit, Angostura & Orange Bitters,
House Smoked: Sugar, Fruit, Ice

In A Pickle // 14

The Bloody Mary's Nighttime Counterpart

Tanqueray, House Pickle Juice,
Garlic, Orange, Prosciutto, Feta