



Specialty Cocktails

Aperitivo Cocktails \$10

Get your appetite in gear or stay cruising through the night, these delights are full of flavor but easy on the booze.

Catalina Wine Spritzer Sauvignon Blanc, Aperol, St. Germain, Lemon Juice, Seltzer

Positano Sparkling Rose of Nebbiolo, Campari, Raspberry, Orange Blossom

Hitchhiker Highball Cucumber-infused Blanco Vermouth, Pisco, Suze, Pressed Green Apple, Lime, Seltzer

Heavyweights \$12

When a little dab won't do ya, hunker down with one of these high-octane sippers.

Uncle Tony's Negroni Blanco Tequila, Aperol, Campari, Carpano Antica, Blanc Vermouth

Maremma Martini Cantaloupe-infused Highwater Vodka, Blanc Vermouth, Dry Vermouth, Pear Brandy

Anvil Old Fashioned Bourbon, Amaro Nonino, Grilled Peach, Angostura Bitters

Spring Formal \$12

Fresh from the garden and straight into your glass, these refreshing originals are sure to satisfy your springtime cravings.

Perma Grin Blanco Tequila, Grilled Pineapple, Lime Juice, Smoked Salt (Spicy or Not Spicy)

Cascade Cooler Housemade Limoncello, Serrano-infused Grappa, Lillet Blanc, Watermelon, Lemon

Sweet Cheeks Cucumber-infused Gin, Pear Eau-de-vie, Carrot, Ginger, Lime

Solitude Sour Toasted Hazelnut Cognac, Cocchi Americano, Strawberry, Lemon, Aquafaba (contains Hazelnuts)

Glenwood Gimlet Sugar Snap Pea-infused Blanco Tequila, Lime, Mint, Yellow Chartreuse

After Dinner \$12

Decadent sippers to round out the night. Or anytime, really.

Once is Enough Vodka, Coffee Liqueur, House Cointreau Cream

Caffé Corretto A shot of Espresso and a shot of Grappa

STRAWS ON REQUEST: In an effort to reduce our impact on the environment, we only serve straws when requested