



Specialty Cocktails

Aperitivo Cocktails \$12

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

Alpenglow Campari, Cointreau, Cranberry, Lime, Prosecco

Spezia Spritz Spiced Aperol, Sparkling Rose of Nebbiolo, Cinnamon Syrup, Acid Phosphate, Orange Flower Water

Low Viz Fino Sherry, Calvados, St. Germaine, Granny Smith, Lemon, Honey, Seltzer

Heavyweights \$14

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

Cold Smoke Mezcal, Clove-infused Tequila, Amaro Montenegro, Salers, Dolin Blanc, Orange Bitters

Monterosa Negroni Stillworks Great Grey Gin, Carpano Antica, Campari, Braulio Amaro Alpino, Clear Creek Douglas Fir Eau de Vie

Torrone Old Fashioned Hazelnut Cognac, Rye, Salted Caramel Cordial, Amontillado Sherry, Angostura

Winter Formal \$14

Seasonal flavors straight into your glass, these refreshing originals are sure to satisfy your Winter cravings.

La Salvia Sage-infused Tequila, Grapefruit, Lime, Cinnamon, Luxardo Maraschino

Mirto Sour Mirto, Barbera, Vodka, Lemon, Rosemary Syrup, Aquafaba

Funky Monkey Monkey Shoulder Scotch, Amontillado Sherry, Grilled Pineapple Syrup, Lemon, Ginger

White Room White Rum, Amaretto, Vanilla Cream, Acid Phosphate, Birch Extract, Seltzer

High Viz Clarified Milk, Blackstrap Rum, White Rum, Brandy, Pineapple, Ginger Lemongrass Tea, Lemon, Star Anise, Cinnamon, Clove

Soul Warmers \$12

Baby, it's cold outside.

Tyrolean Toddy Aged Rum, Reposado Tequila, Ginger Honey Syrup, Lemon

Caffe Corretto Espresso Shot, Grappa
