



# Seasonal Cocktails



## **Falloma |\$15|**

Corralejo reposado, grapefruit, lime, cinnamon-maple, club soda, cinnamon-tajin

## **Pumpkin Martini |\$16|**

Mount Gay rum, Copper & King's brandy, Fulton's pumpkin cream liqueur, Giffard Vanille de Madagascar, tiki bitters, nutmeg

## **Alpine Sunshine |\$16|**

Tanqueray, Dolin génépy, Braulio amaro, pineapple, lime, toasted spices

## **New Orleans Orchard |\$16|**

Rittenhouse Rye, Boulard Calvados apple brandy, toasted spice-demerara, Peychaud's & aromatic bitters, apple-infused absinthe rinse

## **Penicillin Punch |\$16|**

Compass Box Artist Blend scotch, Drambuie, ginger-honey, lemon, milk clarification, Laphroaig float

## **Go Figure |\$17|**

Buffalo Trace bourbon, Amaro Sibona, fig jam, lemon juice, red wine foam

## Beer

Miller High Life \$5

Stella Artois \$6

Paulaner Oktoberfest \$6

Bells Two Hearted IPA \$7

Levante Cloudy & Cumbersome Hazy IPA \$7

Allagash White \$7

Downeast Apple Cider Donut \$7

Samuel Smith Organic Chocolate Stout \$7

## Sparkling

LaLuca Prosecco \$10/split

## Wine

Santa Marina Pinot Grigio \$10/\$28

Chateau St. Michelle Riesling \$10/\$28

Matua Sauvignon Blanc \$10/\$28

Wente Chardonnay \$10/\$28

Love Noir Pinot Noir \$10/\$28

Domaine Bousquet Malbec \$10/\$28

Pacific Roots Cabernet Sauvignon \$12/\$32



For parties of six or more guests, an 18% gratuity will be applied for your convenience

