

COCKTAILS

THE VOGUE 37

whistle pig 12 year rye, blood orange juice, bordeaux cherries, soda

AUSTIN FIZZ 10.5

tito's handmade vodka, basil, lavender flower, skidmore bitters, honey simple syrup, fresh lemon juice, splash of soda.

MAPLE OLD FASHIONED 13

burnside oregon oaked bourbon, bitters, maple syrup, garnished with orange and bordeaux cherry.

RED LIGHT NEGRONI 10.5

bols genever, antica vermouth, campari

PLANTERS PUNCH 9

sailor jerry spiced rum, tres agave nectar, cherry juice, lime juice, pineapple juice, 7-up

HIBISCUS MARGARITA 10

lunazul blanco tequila, triple sec, sweet and sour, hibiscus purée, tres agave nectar, lime juice

AL CAPONE 12

templeton 4 year rye, carpano antica and campari

MINT SUMMER 10

dry fly port finished whiskey, tres agave nectar, fresh lemon juice

RED OR WHITE SANGRIA 9.5

joya sangria wine, svedka peach vodka, mango purée, fresh oj.

TITO'S CRAFT COCKTAIL HANDLE *ask for price*

handle rotates frequently. ask your server about our current tap!

COUPE

BASIL GIMLET 10.5

broker's london dry gin, lime juice, tres agave nectar, basil

WILLIAM WALLACE

MANHATTAN 12

monkey shoulder blended scotch, sweet vermouth, bitters, cherry

FRENCH SEVENTY SEVEN 9.5

broker's gin, lemon, simple syrup, and lunetta prosecco topped with skidmore grapefruit bitters

SPICED PEAR 10.5

tito's vodka, lillet blanc, pear syrup, lemon juice, rosemary sprig

MULES

MEXICAN MULE 8.5

lunazul reposado tequila, tres agave nectar, fresh lime juice with ginger beer

STUBBORN MULE 8.5

tullamore dew whiskey, fresh lime juice with ginger beer

CITRUS & HERB MULE 8.5

deep eddy grapefruit vodka, tres agave nectar, fresh lemon juice and basil leaves with ginger beer

MARRIONBERRY MULE 8.5

eastside marionberry whiskey, fresh lime juice with ginger beer

PROSECCO MULE 9.5

seagrams vodka, lime juice, lunetta prosecco, topped with ginger beer.