

# COCKTAILS \$11

## SEASONAL

### HOMEGROWN

*St. George All-Purpose Vodka, St. Germain, Giffard Fraise de Bois, apple cider, lemon*

### HIVE ALIVE!

*Barr Hill Gin, Tempest Fugit Crème de Cacao, Lillet, Giffard Banana, lemon*

### FIELD & FURROW

*Espolón Blanco Tequila, Avuá Amburana Cachaça, Calvados Apple Brandy, orgeat\*, lime*

### CRASH & BURN

*Reyes y Cobardes Mezcal, Ratafia Cherry Liqueur, falernum\*, lemon, simple*

### TIMBER BEAST

*Clément Rhum Blanc Agricole, Applejack, maple syrup, lime*

### ADDED VALUE

*Aviation Gin, Armagnac VSOP, orgeat\*, lemon*

### HARVEST MOON

*Barrow House Old Forester Single Barrel, Cynar, cinnamon syrup, lime, orange bitters, cardamom bitters*

### ROLL IN THE HAY

*Laphroaig 10, Meneres Tawny Port, simple, grenadine, lemon*

### HOT TODDY

*Slane Irish Whiskey, Great King Artist Blend Scotch, orgeat\*, lemon, hot water*

### SWEET HEAVENLY HELPER

*Clyde May's Whiskey, Giffard Vanilla, spiced pumpkin purée, cream*

\* Contains tree nuts

## ON DRAUGHT

### COUNTRY BUMPKIN

*Tito's Vodka, Laird's Applejack, Averna, apple cider, honey, ginger, lemon, chicory pecan bitters\**

### COUGAR DEN

*Buffalo Trace Bourbon, Giffard Vanilla, honey, Bittermens Transatlantic bitters*

## CELEBRATING THE PAST

### THE 1917

*Buffalo Trace Bourbon, Lustau Pedro Ximenez Sherry, Xocolatl Mole bitters, Luxardo cherry*

*Our honorary Clifton Centennial cocktail*

### MILK PUNCH

*Camus Cognac, lemon, clarified milk, sugar, nutmeg*

*A refreshing cocktail inspired by Benjamin Franklin's original 18th century recipe*

