

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

Wild Turkey Kentucky Spirit Single Barrel Bourbon, 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

