

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*

AMOXICILLIN

Plantation Double Aged Rum, ginger syrup, honey, lemon, Smith & Cross float

ADDED VALUE

Aviation Gin, Armagnac VSOP, orgeat, lemon*

HARVEST MOON

Barrow House Wild Turkey Single Barrel, Cynar, cinnamon syrup, lime, orange bitters, cardamom bitters

STEWARD OF SCOTTS

Monkey Shoulder Whisky, Cruzan Blackstrap Rum, simple, 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**

LION'S TALE

Barrow House Old Forester Single Barrel Bourbon, Walnut Liqueur, simple, lemon, angostura

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

