SPECIALTY COCKTAILS

NOTES FROM GORDON $17
Green tea infused Plymouth dry gin, lemongrass, peach, lemon, note from Gordon

MEET YOUR MAKER $16
Maker’s mark bourbon, Domaine de Canton, mint, apple, strawberry, cinnamon

SMOKING BARREL $17
Woodford’s rye whiskey, Aperol, Averna, sweet vermouth, cherry wood smoked

THE PITCHFORK $16
Bulleit bourbon, Giffard pamplemousse, tawny port, lemon, egg white

BEELZEBUB SOUR $16
Macchu pisco, blood orange, lemon, chai, egg white

DESOilation $16
Don Julio blanco, El Selencio mezcal, pineapple, ginger, lemon, chili oil

SCOTTISH KISS $17
Auchentoshan scotch, Pimm’s no. 1, Domaine de Canton, brown sugar

IT’S YOUR THYME $16
Ketel one, dry vermouth, pear, thyme, lime

SECRET COVE $16
Plantation pineapple rum, Aperol, passionfruit, lime, bitters

THE DUCHESS $16
Empress 1908 gin, Fever tree elderflower tonic, juniper, rosemary