

COCKTAILS

BOULEVARDIER Stephen's current favorite!

Whiskey, sweet vermouth, Campari, orange peel. Spirit-forward, smooth, rich, spicy, bitter, and warm.

ENZONI

Gin, green grapes, Campari, simple syrup, lemon juice. Good introduction to Campari if you don't like Negronis.

NEGRONI

Gin, sweet vermouth, Campari, orange peel. Spiritforward, sweet, dry, bitter.

NEGRONI SBAGLIATO

Prosecco, sweet vermouth, Campari, orange peel. Sweet, bitter, bubbly.

WHISKEY SOUR

Whiskey, lemon juice, simple syrup, orange bitters, aquafaba. Tart, sweet, and smooth with a warming finish.

NEW YORK SOUR

Whiskey Sour (above) with a float of red wine on top to add a more dry and fruity flavor.

OLD FASHIONED

Whiskey, sugar cube, orange bitters, orange peel, Luxardo cherry. Classic sweet and boozy slow sipper.

PB&J

Peanut butter whiskey, cranberry juice, Cointreau. Sweet, tart and berry forward with a nutty finish.

COSMOPOLITAN

Vodka, cranberry juice, Cointreau, lemon juice, simple syrup. Crisp and tart.



COCKTAILS CONTINUED

MOSCOW MULE

Vodka, lime juice, ginger beer. Bubbly, zingy and bold.

TEQUILA SOUR

Tequila, lime juice, lemon juice, agave syrup, orange bitters, Aaquafaba. Lemon + lime, tangy and refreshing.

TAMARIND RANCH WATER

Tequila, tamarind sparkling water, lime juice. Basic yeehaw.

MINT MOJITO

White rum, fresh mint, lime juice, simple syrup, soda water. Sweet, bubbly, and minty fresh.

OTHER BEVERAGES

Beer Hard Seltzer Wine Prosecco Rosé

