

LIBERTY • COCKTAILS

\$31-2 servings/\$114-10 servings

BLACK WALNUT OLD FASHIONED

Keith Waldbauer

a long time favorite! lightly sweet and nutty with a slight bitter finish

bourbon, Nocino, black walnut bitters, Angostura bitters

LADY BUZZ

Brandon Paul Weaver

I could drink a pint of this and still feel healthy

vodka, fresh lemon juice, honey, fresh basil, sparkling wine float

DAY TRIPPER

Dylon Tubb

so...you think you don't like mezcal?

mezcal, fresh lime juice, honey, Creme de Violette, fresh cucumber, fresh shiso, sparkling water

CARLOS ENRIQUE

Haley Holman

tropical, tangy and fruity with a spicy jalapeño kick

tequila, mango purée, fresh lemon juice, honey, house made jalapeño tincture

INDUSTRY SOUR #2

Keith Waldbauer

herbal and bright with a subtle ginger spice

Fernet Branca, rye, house made ginger liqueur, fresh lemon juice

GARCIA OLD FASHIONED

Krissy Kirkland

too much of a good thing is sometimes just right

rye, Carpano Anitca, vanilla, cherry bitters, chocolate bitters

LITTLE HOUDINI

Josiah McLain

an all-season cocktail; rich, fruity and boisterous

bourbon, honey, fresh lemon juice, house made ginger liqueur, house made brambleberry syrup, sage

EYE OF FATIMA

Keith Waldbauer

pineapple and honey compliment the tequila's peppery notes in this Liberty favorite

tequila, pineapple, fresh lemon juice, noney Angostura bitters

HOP CHARLOTTE

Andrew Dalan

a twist on a Murray Stenson original, bright and light with a subtle hoppiness

gin, fresh lemon juice, elderflower liqueur, house made Simcoe hop tincture, fresh cucumber

CATAWAMPUS

Megan Radke

light, refreshing, and bubbly! a gentle balance between citrus, sweet, and bitter bergamot

earl grey infused **gin**, fresh lemon juice, honey, sparkling wine float

JG WENTWORTH

Max David

it's your cocktail, and you need it now

rye, Averna, Aperol, Dry Curaçao, Angostura bitters, Peychaud's bitters

