

COCKTAILS A N D MORE

A WARM WELCOME

these curated cocktails are an invitation to gather together, share stories, and explore flavors.

crafted with passion and intention, may each pour spark a conversation, an idea, or a memory that lingers long after the last sip.

A NICE PEAR

st. george pear brandy, vanilla vodka, lemon, honey, ginger syrup, fee foam

14

GREEN TEASE

diplomatico mantuano dark rum, tito's, luxardo del santo, lime, vanilla, matcha

16

PINKITY DRINKITY

socorro reposado, luxardo maraschino, alma finca, lemon, ube syrup

14

MULL IT OVER

wild turkey 101, 5 springs blood orange, mulled wine syrup, lemon, egg white

14

PRINCESS TREATMENT

vanilla & green tea silent pool gin, yuzu curacao, honey-cinnamon syrup, lemon, orgeat

16

HOME IS WHERE THE HEARTH IS

hearth roasted chestnut socorro anejo, meletti, cynar, vanilla, black walnut bitters

14

TANGERINE DREAM

weber ranch vodka, domaine de canton, tangerine, orgeat, ginger ale

16

DIRTY LITTLE THING

blue cheese washed aspen vodka, ford's gin, olive juice, cocchi

15

non-alcoholic

GET FIGGY WITH IT

red delicious tea, fig and allspice sour

9

PINK LADY ROLLERS

orgeat, pink lady apple, cherry, grapefruit soda

9

SAVOR THE MOMENT

ritual 0 proof rum, pink peppercorn, ginger ale

9

HAPPY HOUR

4:30 pm - 7:00 pm

TUESDAY - FRIDAY | BAR, LOUNGE & PATIO

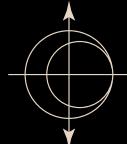
\$6 bottled beer | \$8 house wines & bubbles | \$10 all specialty cocktails
1/2 priced one-hitters | \$14 buzzed & aged burger | rotating bites

Every Tuesday

1/2 PRICED SELECT

WINE BOTTLES

available all evening, anywhere in the restaurant. ask your server for selection.



Jonmichael Garcia, Bar Lead