

COCKTAILS AND 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 fina,
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

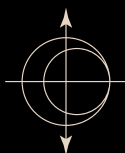
4:30 pm - 7:00 pm

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