

## **SPECIALTY DRINKS**

### **Dark and Stormy**

**Spiced Kilo Kai Rum, Ginger beer and lime**

**9.50**

### **Skinos Champagne Cocktail**

**Champagne poured over sugar cube with “herbal” liquor made from the Greek evergreen**

**10.00**

### **Lemon Cello Tini**

**In house-steeped lemon cello**

**8.00**

### **Ginger Bomb**

**Add our house-infused ginger vodka with hint of lemon**

**9.00**

### **Amaretto Sour**

**Almond Liquor and sweet and sour in perfect proportions**

**6.50**

### **Honey Collins**

**A traditional Gin Collins made with Corsair Gin and mAmbu mead**

**9.00**

### **Apple Old Fashioned**

**Bourbon, dash of orange bitters on sugar cube with a sucker punch of apple liquor**

**Served “in honor” of Barb Hartel, a woman with a punch!**

**9.50**

### **Adult Root Beer**

**Root Elixir with coke**

**8.00**

### **Adult Ginger-snap**

**Snap Elixir with ginger beer**

**8.00**

### **Pick Your Poison Cosmopolitan**

**Mango, Raspberry or the flavor we call “Dragon Red” ~it’s all up to you**

**8.50**

### **Island Bellini**

**House Sparkling champagne with 100% natural blood orange cordial & slash of orange juice**

**8.00**

### **Perfect Manhattan**

**Bulleit Bourbon, Sweet & Dry Vermouth, Bitters and garnished with Maraschino Cherry**

**10.00**

### **Chocolate Cherry Manhattan**

**Our Manhattan topped with dark crème de cacao & bourbon marinated Cherry**

**12.00**

### **The Elegant Whiskey Sour**

**Made with Prichard’s – A Tennessee Favorite – Bourbon and sweet & sour**

**10.00**

### **18<sup>th</sup> Century “Ransom” Gin Martini**

**Made the “old school” way ~ rinse the glass with vermouth and shake the gin served up**

**12.00**

## **THREE WAYS TO DRINK OUR PERFECT MARGARITAS:**

### **Silver Bullet Margarita**

**add St. Germain (elderflower essence from the Alps)  
becomes a St. Rita 11.00**