



COCKTAIL MENU



HOUSE SPECIALS

Espresso Martini

Titos vodka, coffee liqueur and freshly brewed espresso. Can be sweetened to your preference

\$12

Smoers Old Fashioned

Bullet Rye bourbon, chocolate bitters and a marshmallow simple syrup

\$12

Stiletto Manhattan

Crown Royale, Disaronno, Dry Vermouth, and a dash of orange and lemon bitters.

\$12

Carmel Apple Sour

Smirnoff kissed caramel and Smirnoff green apple combined into a delicious sour.

\$7

Chocolate Martini

Stoli's Vanilla Vodka, Trader Vicks chocolate liquor and creme de cacao

\$9

Hot Buttered Rum

Goslings Dark rum mixed with hot water and a house made butter cream

\$8

Crisp Leaves

George Dickel #8 with Fireball and a combination of pineapple, grapefruit juice and simple syrup

\$12

Legend of the Fall

Jack Daniels, Disaronno mixed with pineapple and orange juice. Topped with a splash of cranberry

\$8

Nutty Irishman

Equal parts Frangelico hazelnut liqueur and Five Farms Irish cream to make a delightful dessert cocktail

\$7

Italian Coffee

E & J Brandy, Disaronno, and cream. Topped with regular of decaf coffee.

\$8

Peppermint Patty

Hot Cocoa mixed with Creme de Cacao, peppermint schnapps and Creme de

Menthe

\$8

CLASSICS

Hot Toddy

Feeling the chill of the season, This house whiskey drink made with lemons and honey will sure to cure all those seasonal ailment

\$8

Irish Coffee

Jameson and Baileys topped with your choice of regular of decaf coffee

\$8

Foragers Breeze

Malibu Rum, Stolis vanilla vodka and a combination of pineapple and orange juice. Topped with a splash of cranberry juice.

\$9

Cucumber Gimlet

Gordons gin, lime juice, simple syrup and fresh cucumber create an enjoyable experience

\$9

Bourbon Tom Collins

A spin of the traditional Tom Collins. Whiskey, lemon, and simple syrup topped with soda water

\$9

Moscow Mule

House vodka, lime topped with Goya ginger. This ginger beer has a great ginger spice.

\$8

Long Island Iced Tea

Rum, Vodka, Triple Sec and fresh squeezed sour mix

\$11

Jalapeno Margarita

House tequila, triple sec, lime juice and fresh Jalapenos

\$10

Moo Moo

Five farms Irish cream, Creme de cacao and cream. Basically an adult chocolate milk.

\$6

NON ALCOHOLIC BEER

Golden Ale IPA

\$4

Ask your Bartender for other choices available

LIQUOR

Whiskey/ Bourbon

Basil Hayden

Bullet Rye

Crown (Peach, Apple, Royal)

George Dickel #8 (House)

Jack Daniels

Jameson

Fireball

Jim Beam

Knob Creek

Makers Mark

Woodford Reserve

Scotch

Chivas Regal

Glenlivet 12

The Macallan 12

Rum

Bacardi Superior

Captain Morgan Spiced

Cruzan (House)

Malibu Coconut

Myers Dark

Goslings

Vodka

Grey Goose

Popov (House0

Tito's

Smirnoff Assorted Flavors

Tequila

Cazadores Blanco

Cazadores Reposado

Jose Cuervo Gold

Margaritaville Silver (house)

Patron Silver

Gin

Bombay Sapphire

Gordons (House)

Hendricks

Tanqueray

