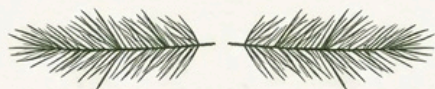




SYLVA, NORTH CAROLINA

FALL & WINTER BAR MENU



CRANBERRY SMOKE \$15.00

House-made cranberry and charred orange compote shaken with smooth blanco tequila and smoky agave mezcal. Finished with orange bitters and a splash of orange liqueur for a perfectly balanced sweet, smoky, and citrusy finish.

CIDERHOUSE MARGARITA \$15.00

House-made apple cider shaken with blanco tequila, lime, agave, finished with a Grand Marnier float and cinnamon for a fall take on the Cadillac margarita.

FIRE ON THE MOUNTAIN \$14.00

Tanqueray gin stirred with torched rosemary simple syrup, cinnamon bitters, lemon juice topped with soda water. Garnished with a torched rosemary sprig and cinnamon.

THE FORAGERS' FLASK \$12.00

Bombay Sapphire gin paired with freshly squeezed fruit juices and fresh herbs. Each house-made batch features a unique blend of seasonal flavors.

BACKSTREET BOULEVARDIER \$12.00

A bold spirit-forward blend of Kentucky Bourbon, bitter Campari aperitif, and sweet vermouth. Finished with Cherry Bark Vanilla and lemon bitters for a rich, warming take on a classic!

FORAGERS FILTHY PICKLE-TINI \$15.00

Grey Goose vodka shaken with a whisper of dry vermouth and our house dill-pickle brine. Garnished with a savory salt and fresh dill rim.

BALSAMWOOD BREEZE \$12.00

A crisp, woodsy take on the sea breeze, combining Grey Goose vodka, rosemary, vanilla, balanced with grapefruit, orange and cranberry juice.

MOUNTAIN TOWN MOJITO \$15.00

An Appalachian twist on the classic mojito, featuring a blend of Bacardi rum, muddled with rosemary simple syrup, mint, lime and finished with a splash of soda water.

EARL GREY OLD FASHIONED \$15.00

A sophisticated twist on a timeless classic. Knob Creek bourbon delicately balanced with house-made earl grey tea simple syrup, with notes of bergamot and citrus, garnished with a dehydrated lemon.