

Seasonal Cocktails - \$8

BANANA CREAM PIE MARTINI

TIRAMISU MARTINI

POMEGRANATE MARGARITA

IRISH ROSE

Craft Cocktails - \$10

SAZERAC

The classic recipe made with Bulleit Rye, St. George Absinthe, and Peychaud's bitters. Served neat.

IZANAMI

An international interpretation of the Manhattan made with Suntory Toki whisky, Bénédictine, and Strega. Served up.

Seasonal & Off Menu Beers - \$4

Oskar Blues Fugli

Karbach Blood Orange Radler

Real Ale Grapefruit Gose

St. Arnold Summer Pils

Ask your server about Fredonia Brewery Beers!

FRENCH GIMLET

A traditional gimlet made with St. Germain, St. George Botanivore Gin and fresh squeezed lime juice.

FINAL CARESS

This sweet and smoky drink features Knob Creek Rye, Bénédictine, and mezcal. Served on the rocks.

Signature Drinks.

ITALIAN MARGARITA

Teguila, triple sec, and just a touch of amaretto.

BELLINI

A perfect blend of peaches, wine, champagne and rum served frozen.

KEY LIME PIE MARTINI

Stoli Vanil vodka, crème de cacao, fresh lime juice and cream with graham cracker crumbs on the rim.

THE COSMO

Absolut Mandarin vodka, Cointreau, cranberry juice, and fresh squeezed lime juice.

CLASSIC MARTINI

Tito's vodka, vermouth, and three jumbo olives.

Shaken, not stirred.

MOSCOW MULE

Tito's vodka & Domain di Canton ginger liqueur muddled with fresh squeezed lime juice. Served with Barritts ginger beer in a copper mug.

MEXICAN MARTINI

Sauza Hornitos Añejo, Grand Marnier and fresh lime juice.

GRUENE APPLETINI

Dripping Springs vodka, triple sec, sour apple pucker.

OLD FASHIONED

Classic recipe made with Bulleit Rye.

MANHATTAN

Classic recipe made with Rebecca Creek Bourbon and served up.

HILL COUNTRY MULE

Dripping Springs orange vodka muddled with fresh jalapeño and cucumber. Served with Barritts ginger beer in a copper mug.

DANGEROUS REDHEAD

Amaretto, Ginger Beer, and fresh squeezed orange juice.

POMEGRANATE MARTINI

Pama pomegranate liqueur, Dripping Springs orange vodka and cranberry juice.

