

STIRRED COCKTAILS

"Patience is bitter, but its fruit is sweet. Please be patient while our mixologists craft something special for you."

Barrel Aged Cocktail

Please ask your Mixologist about our smoked barrel aged cocktails

Antigua Old-Fashioned

Antigua Dark Rum, Crème de Banane, Barrel Aged Falernum bitters, Fresh Mint

Wanted

Cognac, Amaro Averna, Carpano Antica, Angostura Bitters

K-Town Manhattan

Rye Whiskey, Carpano Antica, Cynar, Angostura Bitters, Luxardo Cherry Juice

"Using only fresh ingredients from local farmers market"

SHAKEN COCKTAILS

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The Buffalo

Lock & Key Single Barrel Bourbon, Amaro Nonino, Grapefruit Juice, Honey Syrup

Tomato Basil

Irish Whisky, Agave, Lemon Juice, Fresh Cherry Tomatoes, Fresh Basil, Pink Salt

The SmoKey

Scotch, Bigallet Amber, Lemon Juice, Honey Syrup, Ginger Juice, Mist of Mezcal

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Pear Flower

Pear Vodka, Elderflower Liqueur, Grapefruit Juice, Lemon Juice, Syrup, Sage Leaf

Get Lust

Reposado Tequila, Ancho Reyes Liqueur, Elderflower Liqueur, Fresh Pineapple, Lemon Juice, Sage leaves, Peychaud's Bitters