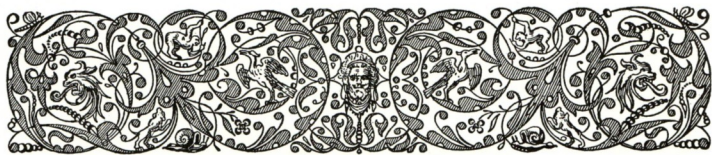




THE 7 DEADLY SINS

OUR ROTATING HOUSE SPECIALTIES
VERSION II



How many times can you sin
in one night?

*Indicates house-made ingredients, including:
SWEET VERMOUTH, DRY VERMOUTH,
GRENADINE, GINGER BEER, ORGEAT SYRUP,
HONEY SYRUP, ORANGE SYRUP

VANITY

Mirror, Mirror

Sexy, minty temptation.

Peak Spirits Organic Eau de Vie (CO), Thatcher's Organic Elderflower (MI), Leopold's Fernet (CO), and pear puree.

ALL SINS WILL COST
YOU EQUALLY: \$12

GREED

The Little Apple

Smooth, extravagant pleasure.

Old Overholt Rye (KY), Thatcher's Organic Spiced Apple (MI), Great Shoals "Spencerville Red" Hard Apple Cider (MD), and Baked Apple Bitters (CA).

ENVY

The Colony

A pre-Prohibition favorite, but our version is better.

Blue Coat Gin (PA), Maraschino Liqueur (CO), grenadine*, and pink grapefruit.

WRATH

The Rooster's Revenge

The drink we are not allowed to take off the menu.

Crop Organic Tomato Vodka (MN), white vermouth*, basil syrup*, fresh-squeezed lime, Sriracha, and a cayenne pepper-salted rim.

Warning: American-made Sriracha is spicy.

LUST

The Lombard

A light, fluffy, but diabolically strong libation.

Shine moonshine (PA), French Press Coffee Liqueur (CO), and organic cashew cream.

GLUTTONY

The Cocktail with Bubbles

Too much of a good thing can be wonderful.

Sparkling Wine (CA), Fruit Lab Organic Jasmine Liqueur (CA), Fruit Lab Organic Hibiscus Liqueur (CA), and Swedish Herb Bitters (CA).

SLOTH

The Devil Came Marching In

Our ode to the great city of New Orleans.

Devil's Cut Bourbon (KY) infused with smoke, Praline Liqueur (LA), and Bitterman's Xocolatl Mole (NY).