

Bellwoods Social House Cocktail menu

Bellwoods Punch \$8

Cathead vodka, Merlet crème de framboise, fresh lemon, cane sugar, bubbles, berries.

Signature Cocktails (ALL \$10)

75 South

Cathead honeysuckle vodka, strawberries, fresh lemon, bubbles.

Dirty Double

double shot of Double Cross Vodka, BW house pickle brine, truffle blue cheese stuffed olives.

G and Tea

Ford's gin, Cocchi Americano, black tea and lemongrass syrup, fresh lemon, thyme.

Boss Old Fashioned

Four Roses Bourbon, Bittercube Orange and Black Walnut Bitters, sugar cube, flamed orange.

Stockholm Mule

American Harvest, Swedish Spiced Syrup (star anise, cinnamon, cardamom, ginger, orange zest), ginger beer.

Indian Summer

House infused toasted coconut infused Bacardi Rum, ginger liqueur, honey, Summer chile peppers, honey.

Kentucky Sundress

Woodford Reserve bourbon, strawberry and rosemary infused Dolin Blanc vermouth, St. Germain elderflower, orange bitters, Green Chartreuse rinse.

*2013 Woodford Manhattan Experience winning cocktail

Do I make you Shandy, Baby?

St George Terrior Gin, Ginger syrup, fresh lemon, Monday Night FuManBrew

Asheville Smash

Troy and Sons Platinum Whiskey, strawberry, mint, fresh lemon, Regan's orange bitters.

Junior Chapman

Apple Pie Midnight Moonshine, Merlet crème de peche, fresh lemon, sugar, whiskey barrel bitters.

After Dinner/ Dessert cocktails

Crunch Punch

Peanut butter captain crunch infused High West Double Rye Whiskey, Vanilla syrup, milk, nutmeg. Crunchy toppings.

Primrose

Famous Grouse scotch, Benedictine, La Fontaine Pineau de charantes, Bittercube orange bitters.

Slap yo mamma Banana Puddin' Shots

rock town whiskey & banana Jello pudding, bananas, 'Nilla wafer, Fresh whip cream.

Brunch Cocktails (ALL \$9)

Back-Woods Mary

Short Mountain Moonshine, spicy housemade bloody mary mix, BBQ seasoned rim optional.

Tiki-mosa

Passion fruit, Veev Acai liqueur, bubbles.

Bitter Southerner

Campari, housemade grenadine, local peaches, soda.

Salty Dog

Bristow gin, fresh squeezed grapefruit, sea salt rim.

Michelada \$4

Tecate beer can dressed with fresh lime, local peppers, spices, clamato, sea salt.
-add a tequila or mezcal sidecar \$5

Boot Kicker Shots, an ode to our favorite places to kick it in the US of A

The Purpatrator, Bellwoods Social House, Atlanta, Ga (\$6)

shot of toasted coconut infused Bacardi rum, Fanta grape soda back

(ALL \$9)

Mother's Ruin, NYC, NY

shot of Tequila or Mezcal, well dressed Tecate can

Westside Flash, Hop City, Atlanta, Ga

shot of spice infused American Spirit whiskey with housemade grapefruit cordial, Le Freak trippel IPA back

Rik Slave, Cochon Butcher, New Orleans, LA

Shot of Buffalo Trace Bourbon, Miller high life back

The Goot, Ormsby's, Atlanta, Ga
shot of Jameson, pickle back

Old Fashioned, Analogue, Chicago, IL
shot of High West Double Rye, back of an Angostura bitters and sugar soaked orange slice

Lil' Buddy, The Pinewood, Decatur, Ga
shot of Breckenridge Bitter, back of Sweetwater IPA

No. 308, Nashville, TN
shot of Bulleit bourbon, slice of watermelon with sea salt

Black Eye, East Andrews, Buckhead, Ga
shot of Blackmaker, Guinness back