



Classic Cocktails

The Old Fashioned

Rye Whiskey, Marascho cherry, orange, sugar cube, aromatic bitters.

The Manhattan

Rye Whiskey, Punte Mes sweet vermouth, bitters

The Moscow Mule

Vodka, lime juice, orange bitters, Ginger Beer

The Margarita

Patron Silver, Agave Nectar, Fresh lime juice, lemon juice. salted rim

The Side Car

Hennessey, Cointreau, Lemon Juice, sugar, orange zest

The Anejo Highball

Sailor Jerry, lime juice, Ginger beer, bitters.

French 75

Gin, lemon juice, sugar, Champagne

St. Germaine Cocktail

St. Germaine, soda water, Champagne

Sazerac

Rye Whiskey, sugar, Peychauds bitters, absinthe rinse.

Caipirinha

Cachacha, muddled limes, sugar.



The Purple Haze

Hendrix, St. Germaine, Pineapple puree, crème de violet.

Heart Shaped Box

Sailor Jerry, Cinnamon syrup, fresh lime juice, orange wedges, Ginger Beer.

Pretty Vacant

Gordon's Gin, Pimms, fresh grapefruit juice, rhubarb bitters.

Blue Suede Shoes

Bombay Sapphire, Chartreuse, fresh OJ, Muddled blueberries.

Lilac Wine

Tanqueray, St. Germaine, Parfait Amour, splash of Cabernet, rosemary simple syrup, soda water.

Peggy Sue

House infused Vanilla vodka, Egg, simple syrup, chocolate bitters.

La Bamba

Patron Blanco, St. Germain, Grapefruit juice, peychaud bitters.

The Working Class Hero

Shot of Jim Beam and 16oz Ballantine Ale

Me & Bobby McGee

Applejack Brandy, Apple Cider

Trenttown Rock

Light rum, dark rum, apricot brandy, all spice drab, pineapple puree.

Orange County Suite

Grey Goose Orange, Absinthe, lemon juice, muddled grapes and orange, orange blossom water.

Texas Flood

Rye Whiskey, molasses, homemade grenadine, fresh OJ.

Machine Gun Funk

Dewars, Domaine de Canton, apricot brandy, honey syrup, lime juice, ginger beer.

Walking After Midnight

Rye Whiskey, Mint bitters, Coffee



appetizers

sautéed calamari
with kalamatta olives in a spicy pomodoro sauce

pan seared scallops
topped with an apple cider reduction

entrees

tender sirloin steak
grilled to your liking in a red wine demi-glace
served with fingerling potatoes and grilled asparagus

vegetable napoleón
grilled seasonal vegetables sautéed in a lemon curry sauce
on a bed of sautéed spinach

rainbow trout
pan seared and served with israeli couscous, sautéed brocolini
and topped with a mango black bean relish

shrimp tempura
served over mesculin mixed greens with avocados, tomatoes,
cucumbers & carrots with raspberry vinaigrette