

SPECIALTY COCKTAILS

LUMPY LIME COOLER

\$6.00

Lime vodka mixed with Citrus Liquor, fresh squeezed limes with pulp, & topped with lemon lime soda.

SHIRAZ-ANGRIA

\$6.00

Red Diamond Shiraz with a splash of brandy, 100% Pineapple juice, and lemon lime soda.

CUCUMBER BASIL COLLINS

\$8.00

Tanqueray gin shaken with fresh basil, cucumber, lemons & house made simple syrup.

GRAND MARGARITA

\$10.00

Grand Marnier, Patron, fresh squeezed lime and lemon juice, simple syrup, and sour. A perfect blend of sweet and sour!

CITRUS BASIL MAN-TINI

\$8.00

Crown Royal shaken with fresh lemon juice, ripe basil, bitters & house made simple syrup.

ESPRESSO MARTINI

\$9.50

3 Olives Espresso Vodka shaken with Kahlua & Cream. A chocolate swirl finishes this eye opening cocktail.

AFTER DINNER COCKTAILS

Glenlivet 12 yr • Balvenie 12yr • Knob Creek
Woodforde Reserve • Martell vs •
Bailey's • Grand Marnier • Kahlua • Amaretto Di
Saronno • Chambord • Drambuie • Frangelico

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