

## Hand Crafted Cocktails & Signature Concoctions++

### White Blossom Special 12

*Sutler's gin, Poblano & pineapple gomme, Cocchi Americano, lemon, house made white blossom bitters*

### Lei it on Me 12

*house infused "Tropical" rum, Plantation Dark Batch, Turbinado gomme, tiki bitters*

### Three Day Tour 15

*Suntory Toki Japanese whisky, Yellow Chartreuse, Lillet Blanc, lime, Fee Brothers falernum, Reagan's Orange Bitters*

### Beeting up on Ol' Miss 12

*lemon infused Cathead honeysuckle vodka, Bauchant orange liquor, Demerara, lime, coconut milk, beet ice, Boston Bittahs*

### Sauntering up to Syracuse 15

*Rittenhouse Rye, Remy Martin 1738, Yzaguirre sweet vermouth, Strawberry Balsamic gomme, basil tincture, Spring Fever bitters*

### Last of the Jaliscans 14

*Anaheim fat-washed tequila, herb Verjus, Green Chartreuse, falernum, grapefruit bitters*

### The "Jimmy" (re-maxing & relaxing) 12

*Elijah Craig Small Batch bourbon, ginger shrub, lemon, honey, cinnamon tincture*

### Blackbeard's Chest...hair 13

*Kill Devil Hills Rum, scotch whisky, Fernet Branca, lime, orange, orgeat, Angostura*

### Smoke before Fire 13

*Sombra Mezcal, Cardamaro, lime, orange, agave, CRA Tincture*

*Our cocktail program prides itself in using the freshest, highest quality (often house made) ingredients to build each of our signature drinks—all of these recipes have been thoughtfully curated by our team & some may take several minutes to concoct. We appreciate your support & your patience. The drinks will be worth the wait.*

++Barmen: Luke Carnevale, James Randall ++Barwoman: Grace Jeffreys