

SEASONAL CRAFT COCKTAILS

GRANT'S FLIRTINI \$13

Absolut Raspberry, Fresh Lime, Cranberry, and Prosecco

LAVENDER LOVE BIRD \$18

Beefeater Gin, Lavender Syrup, St. Germain, Prosecco

NEW YORK SOUR \$15

Redemption Rye, Fresh lemon, Egg White, Simple Syrup, Malbec Wine Floater

OAK AGED BIRCH OLD FASHIONED \$15

Redemption Rye, Birch Liqueur, Carpano Antica, Luxardo Cherry (aged in Oak Barrel)

TRATTORIA SANGRIA \$13

Red Wine, Orange + Peach Liqueur, Fresh Seasonal Fruits and Juices (crafted in house)

BRICCO BLACK MAPLE MANHATTAN \$15

Mine Hill Bourbon + Amaro, Black Walnut Bitters, Maple Syrup, Cinnamon, Luxardo Cherry

PSL - PUMPKIN SPICED LATTE \$15

Absolut Vanilla, Kahlua, Fulton's Pumpkin Cream Liqueur, Pumpkin Puree, Cream

Topped with Pumpkin Pie Spice

CIDER SWIZZLE \$13

Aperol, Prosecco, Local Apple Cider, Soda, Cinnamon + Star Anise

PEACH FUZZ \$15

Absolut Peach, Peach Schnapps, Fresh White Peach Puree

PEANUT BUTTER MARTINI \$15

Screwball Bourbon, Frangelico, Kahlua, Chocolate Liqueur, Cream

Peanut Butter Cookie Rim

APPLE CIDER MULE \$13

Dillon Rum, Gosling's Ginger Beer, Local Apple Cider, Fresh Apple

CHERRY BOMB \$13

Jefferson's Bourbon, Fresh Lemonade, Black Amarena Cherry Smash, Chocolate Bitters

APPLE CIDER SANGRIA \$13

White Wine, Local Apple Cider, Fruit Liqueur, Fresh Apples and Citrus

Caramel Cinnamon Sugar Rim

HANDCRAFTED MARGARITAS \$15

optional rim choice of: salt, sugar, tajín, or cinnamon sugar

SPICED PEAR

Altos Blanco Tequila, Pear Liqueur, All-Spice Liqueur, Fresh Lime, Anise star

SUGAR AND SPICE

Tanteo Jalapeño Tequila, Fruitful Mango Liqueur, Fresh Lime

BLOOD ORANGE

Altos Blanco Tequila, Triple Sec, Fresh Blood Orange Juice

HIBISCUS POMEGRANATE

Altos Blanco Tequila, Triple Sec, Pomegranate Juice, Hibiscus Syrup, Fresh Lime

BID DADDY SMOKE SHOW

Komos Reposado Rosa Cinnamon Spice Tequila Old Fashioned

Smoked & Served Tableside in a Smoke Box

\$38 for one

\$75 for two