



C O C K T A I L S

FALL FEATURES

THE GOD FATHER 11

amaretto, scotch, orange twist

BOULEVARDIER 12

rye whiskey, sweet vermouth, campari, orange zest

LIMONCELLO MARTINI 10

limoncello, gin, dry vermouth, lemon twist

ANGELO AZZURO 11

gin, triple sec, lemon zest, crème de violette

MARGARITAS

TRADITIONAL 12

tequila, triple sec, sour mix, lime

STRAWBERRY 13

tequila, triple sec, strawberries, strawberry shrub

BLOOD ORANGE 13

tequila, triple sec, juiced blood orange, lime shrub

TOP SHELF 15

choice of tequila, grand marnier, sours, lime

MULES

CLASSIC 11

vodka, lime, sugar cube, ginger beer

KENTUCKY MULE 11

we recommend willett pot still bourbon, sugar cube, ginger beer

MARYLAND MULE 11

sagamore rye, local peach shrub, ginger beer

ITALIAN MULE 11

amaretto, campari, blood orange shrub, ginger beer

SPECIALTY COCKTAILS

BEE'S KNEES 12

gin, honey, lemon juice

MAPLE OLD FASHION 12

maple syrup, luxardo cherry, orange, bourbon, bitters

MIDNIGHT MANHATTAN 14

rye bourbon, averta amaro, luxardo liqueur, luxardo cherry

SAZERAC 14

cognac, absinthe, simple syrup, bitters, lemon peel

MARY PICKFORD 12

light rum, pineapple juice, grenadine

WARD EIGHT 14

rye whiskey, sugar cube, muddled lemon, grenadine

CLASSIC COCKTAILS

MARTINI 12

vodka or gin, vermouth, olive garnish

COSMOPOLITAN 12

vodka, triple sec, cranberry, lime

MANHATTAN 12

whiskey, sweet vermouth, bitters, cherry

OLD FASHION 12

bourbon, sugar cube, bitters, orange garnish

LOCAL BEERS ON DRAUGHT

please ask our mixologist about our seasonal local beers