

THE BEVERAGE PROGRAM

Handcrafted COCKTAILS \$14

BLOOD ORANGE FIZZ

Blood Orange • Makers 46 • Ginger • Lemon
Candied Ginger

STRAWBERRY KUSH

Haku Japanese Vodka • Fresh Strawberries • Fresh Lemon
CBD Infusion • Basil Foam

“DONT BE A PRICK” MARGARITA 🍹

Prickly Pear • Cazadores Blanco • Basil Syrup • Fresh Lime
Basil-Salt Half Rim

GUAVA SPRITZ 🍹

Pink Guava • Ketel One • Aperol • Lemon • Basil Syrup

PEACHY LYCHEE

Grey Goose Essence Peach • Fresh Lychee Juice • Lemon

Seasonal COCKTAILS \$14

MAUI WOWIE MARGARITA

Caramelized Pineapple • Desolas Blanco • Fresh Lime
Ginger Syrup • Orange Liqueur

PASSIONFRUIT PALOMA

Passionfruit • Ruby Red Grapefruit Juice
Cazadores Blanco • Tajin Rim

SPICY GREENGO

Volcan Blanco • Fresh Cucumber • Ancho Reyes Poblano
Celery • Jalapeno • Tajin Rim

Add **CBD** to any cocktail \$4

Cocktail PITCHERS \$45



Available on selected cocktails



Twist on the CLASSICS \$14

MULE ON TAP 🍹

Citrus Infused Vodka • Fresh Lemon • Ginger

SMOKED MAPLE OLD FASHIONED

Knob Creek Smoked Maple • Basil Hayden's
Mocha Syrup • Chocolate Bitters

GIN 'N CHRONIC

Gray Whale • Handcrafted Tonic Syrup
CBD Infused Butterfly Pea Tea

BLUEBERRY MARGARITA 🍹

Hornitos Blanco Tequila • Wild Blueberry Preserves • Lime

BLACKBERRY SMASH

Blackberry Preserves • Zacapa 23yr Rum • Lime • Mint

FROZEN

Frozé

Organic Juices • Jules Sparkling Rosé
& Absolut Watermelon
\$13

MANGO MARGARITA

Desolas Blanco • Fresh Mango • Lime
\$13

SHOTS

HANGOVER CURE SHOT

CBD Infused Butterfly Pea Tea
E11even Vodka • Peach
\$13

BREAKFAST SHOT

Jameson • Buttershots
Orange Juice • Bacon
\$13