

# THE BEVERAGE PROGRAM <sup>42</sup>

## COCKTAILS ON TAP

### BLOOD ORANGE COSMOJITO \$12

Grey Goose Vodka x  
Blood Orange Purée  
"Skinny" Mint Simple Syrup x  
Cranberry x Elderflower

### MULE ON TAP \$12

Citrus Ginger Infused Vodka  
Fresh Lemon x Ginger Syrup x  
- Garnished with Crystallized Ginger -

### BLAZIN' CUCUMBER \$12

Aviation Gin x Fresh Cucumber  
Organic Basil Syrup x Lime

### TE-KILL-YA \$12

Patron Roca Silver x  
Patron Citronge  
Lime x Spiced Agave



## SEASONAL COCKTAILS



### SLEEPY HOLLOW \$12

Pumpkin Puree x Jim Beam Vanilla Bourbon x  
Ginger x Butterscotch x Salted Caramel Rim

### PECAN-COFFEE OLD FASHIONED \$12

William Wolf Pecan Bourbon x Jameson  
Caskmates x Mocha Syrup x Xocolatl Bitters

## FROZEN COCKTAILS

**PASSIONFRUIT  
FROJITO**  
Made with:  
Mint-Infused Bacardi,  
Passionfruit Puree \$10

**FROZÉ**  
Made with:  
Organic Juices  
& Meimi Rosé \$10

## HANDCRAFTED COCKTAILS

### DRAFTED OLD FASHIONED \$12

Knob Creek Rye x House-Infused Beer  
Syrup x Magic Hat #9 x Jerry Thomas'  
Decanter Bitters

### BLUEBERRY MARGARITA \$12

Barón Blanco Tequila x  
Wild Blueberry Preserves x Lime x  
Simple Syrup x Half Sugared Rim

### MEET YOUR MAKER \$12

Makers 46 x Passionfruit  
Basil Syrup x Lemon x Basil Foam

### BLACKBERRY SMASH \$12

Blackberry Preserves x  
Zacapa 23yr Rum x  
Lime x Simple x Mint

### GOLD STANDARD \$13

Johnnie Walker Black x  
D'USSE Cognac x Honey Syrup x  
Lemon x Orange Bitters