

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

## FROZÉ

Made with:  
Organic Juices  
& Meiomi Rosé



\$10

## 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

### LAST CALL \$12

Jameson Caskmates x Sherry x  
Sweet Vermouth x  
Orange Liqueur x Lemon

### BLACKBERRY SMASH \$12

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

## CRAFT BEER COCKTAILS

### DRAFTED OLD FASHIONED \$12

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

### THE MAD APPLE \$12

Angry Orchard Apple Cider x Ketel One Vodka x  
Organic Basil x Grapefruit Bitters x  
Raspberry x House-Infused Beer Syrup



## PASSIONFRUIT FROJITO

Made with:  
Mint-Infused Bacardi,  
Passionfruit Puree

\$10

## HANDCRAFTED COCKTAILS

### 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

### LAVENDER LEMONADE \$12

Basil Hayden's x  
Lemon x Lavender Syrup

### GOLD STANDARD \$13

Johnnie Walker Black x  
Cognac x Honey Syrup x  
Lemon x Orange Bitters