

SPECIALTY COCKTAILS

THE BLUE OYSTER \$9

COCONUT RUM, HENOTIG, PINEAPPLE JUICE

EMPRESS 75 \$10

EMPRESS GIN, FRESH LEMON JUICE, SIMPLE SYRUP,
CHAMPAGNE

GHOST MARGARITA \$11

GHOST PEPPER TEQUILA, TRES AGAVES MARGARITA MIX,
FRESH CUCUMBER AND JALAPENO

ESPRESSO MARTINI \$10

LAVAZZA ESPRESSO, VANILLA VODKA,
CRÈME DE CACAO

BLUEBERRY MULE \$10

BLUEBERRY VODKA, GINGER BEER, MINT, CLUB SODA

FALL COCKTAILS

PUMPKIN SPICE MARTINI \$11

VANILLA VODKA, PUMPKIN LIQUEUR, IRISH CREAM

APPLE CIDER SPRITZ \$11

APPLE CIDER, APEROL, LA MARCA PROSECCO,
PINCH OF PUMPKIN SPICE

APPLE CINNAMON MARGARITA \$11

APPLE AND CINNAMON INFUSED TEQUILA, TRIPLE SEC,
TRES AGAVES MARGARITA MIX

ORANGE AND CRANBERRY SOUR \$13

MAKERS MARK, ORANGE AND CRANBERRY JUICE, LIME,
SIMPLE SYRUP, GINGER BEER

MAPLE OLD FASHIONED \$13

BUFFALO TRACE, PROHIBITION BITTERS,
ORGANIC MAPLE SYRUP