

# Enjoy Our SPRING COCKTAILS

*Welcome the new season  
with these refreshing craft cocktails.*

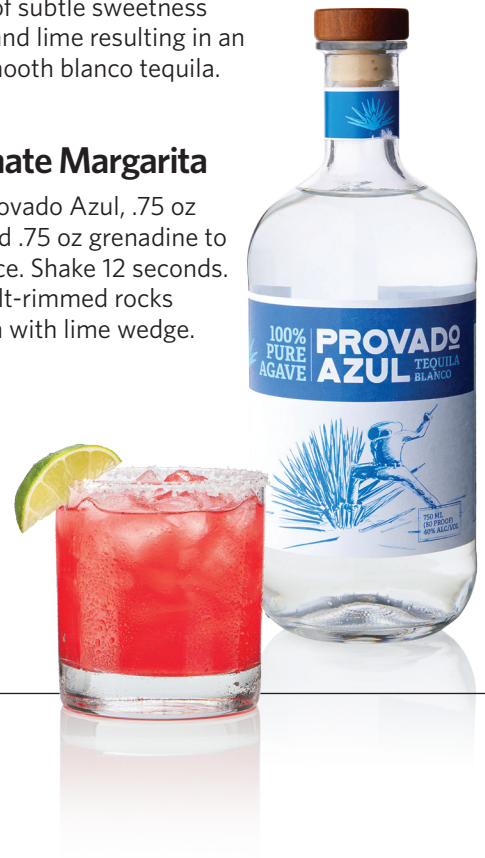


## Provado Azul Blanco Tequila

Handcrafted in Jalisco, Mexico with 100% Blue Weber Agave. Undertones of subtle sweetness from vanilla and lime resulting in an extremely smooth blanco tequila.

## Pomegranate Margarita

Add 1.5 oz Provado Azul, .75 oz lime juice, and .75 oz grenadine to shaker with ice. Shake 12 seconds. Strain into salt-rimmed rocks glass; garnish with lime wedge.



## Copper Plate Vodka

Hand crafted in the USA from 100% American corn; 6x pot-distilled for a uniquely silky smoothness. Mild and clean, with subtle aromas; smooth, warming finish with hints of cream.

## The Copper Rosé

Muddle large strawberry, orange slice, and mint sprig in shaker. Add ice, 1.5 oz Copper Plate Vodka, 2 dashes orange bitters, and .5 oz simple syrup. Shake 15 seconds; strain into ice-filled rocks glass. Top with 1 oz sparkling rosé; garnish with mint sprig (and strawberry, if desired).

## Sagamore Spirit Straight Rye Whiskey

Perfectly balanced traditional Maryland-style rye whiskey. Candied dried orange peel with notes of clove and nutmeg. Lingering hints of walnut and brown sugar to finish.

### Black-Eyed Rye

Muddle 3 blackberries in shaker. Add 1.5 oz Sagamore Spirit Rye Whiskey, .5 oz lime juice, and .5 oz simple syrup; shake for 15 seconds. Strain into ice-filled Collins glass; top with 3 oz ginger beer. Garnish with blackberries and mint sprig.



## Five Farms Single Batch Irish Cream Liqueur

Blended with farm-fresh dairy cream and 10-year Irish whiskey in County Cork, Ireland. The palate coats the mouth with flavors of fresh cream coffee, coconut, maple, and Belgian waffles.

### County Cork Iced Coffee

Add ice, 3 oz Five Farms Irish Cream Liqueur, and 7 oz cold brew coffee. Stir until evenly mixed. Can be garnished with whipped cream.



## RumHaven

Caribbean rum made with real coconut water and coconut liqueur. Natural flavors, refreshing taste, and a full-on tropical vibe.

### Haven on Earth

Add 2 oz RumHaven, 2 oz pineapple juice, and 2 oz club soda to ice-filled Collins glass; stir 10 seconds. Garnish with pineapple wedge.



## Rastignac VS Cognac

A blend of 100% Ugni Blanc Grape Cognacs aged 3-5 years; light floral, plum, and honeysuckle notes.

### Cognac Sazerac

Rinse rocks glass with 2 tsp absinthe; discard remainder. Add 2 oz Rastignac VS Cognac, .5 oz simple syrup, and 3 dashes Peychaud's Bitters to a mixing glass. Add ice; stir 40 seconds. Strain into prepared rocks glass.

