

Enjoy Our SPRING COCKTAILS

Kozmo Vodka

An out-of-this-world vodka inspired by the Eastern European heritage of one of the world's most popular spirits. Soft on the palate with a touch of grain sweetness, Kozmo has a pleasant finish with lingering gentle black pepper spice.

Kozmopolitan

To enjoy this classic cocktail, add 2 oz Kozmo vodka, .75 oz triple sec, .5 oz lime juice, and .5 oz cranberry juice to an ice-filled cocktail shaker. Shake for 10-12 seconds and strain into a chilled martini glass. Add a touch of color and zest with an orange peel garnish!



Provado Azul Anejo Tequila

You'll love this 100% Blue Weber Agave tequila, which is aged up to two years in ex-bourbon barrels. That process adds delicious notes of rich chocolate, caramel, and nougat to the tequila's natural citrus and light floral undertones.

Cadillac Margarita

Make agave syrup by adding 8 oz water and 8 oz agave nectar to a small saucepan on LOW heat. Cook, stirring, until agave nectar is dissolved, then remove from heat and chill. Set aside 1 oz syrup and refrigerate the rest for other drinks. To make the margarita, add coarse salt to a small, shallow bowl. Then moisten a margarita glass rim with a lime wedge and dip in the bowl to coat with salt. Add .5 oz Grand Marnier, 2 oz Provado Azul Añejo tequila, 1 oz agave syrup, and 1 oz lime juice to an ice-filled cocktail shaker. Shake vigorously, then pour with ice into salt-rimmed glass. Garnish with a fresh lime wedge.



Dos Hombres Mezcal

Founders Bryan Cranston and Aaron Paul have created a unique blend of the finest Espadín agave, which is hand-selected from the hillsides of a small village in Oaxaca, Mexico. It features subtle smoke flavors, balanced with notes of orange and mango.

Sunrise in Oaxaca

Add 2 oz Dos Hombres mezcal and 4 oz orange juice with ice into a blender. Blend until smooth, then pour into a Collins glass. Slowly top with 1 oz grenadine and garnish with an orange slice and a



Nikka Coffey Gin

This delicious gin is named after the continuous whisky stills used in distillation, invented by Aeneas Coffey – not the drink! It's made in Japan with 11 botanicals, including four types of Japanese citrus. This blend delivers traditional juniper flavor with added citrus, apple, and tangy hints of Japanese Sansho pepper on the finish.

Gin Rose

Pour 1 oz Nikka Coffey Gin and 1 oz triple sec into a rocks glass filled with ice. Fill with 3 oz club soda and stir until thoroughly combined, then top with a splash of grenadine and garnish with a maraschino cherry.



Copper Plate Vodka

Handcrafted in the USA from 100% American corn, this vodka is pot-distilled six times for a uniquely silky smoothness. The flavor is mild and clean, with subtle aromas and a smooth warming finish with hints of cream.

Copper Creamsicle

Make this sweet and silky cocktail by placing 2 oz Copper Plate vodka, 2 oz orange juice, 2 oz heavy cream, and a splash of triple sec in a mixing glass filled with ice. Stir well and strain into an ice-filled rocks glass. Garnish with an orange slice.



Stone & Timber 6-Year Bourbon

From the hills of Tennessee comes this bourbon, which is cut to 94 proof with limestone-filtered water and aged for six years before bottling. Each bottle has the distinction of coming from one of just 16 single barrels.

Mint Julep

To make this classic cocktail of the Kentucky Derby, muddle 10 mint leaves and .5 oz of simple syrup in a rocks glass. When thoroughly blended, fill the glass with crushed ice and top with 1.5 oz Stone & Timber 6-Year Bourbon. Stir for 15 seconds, garnish with a mint sprig, and enjoy.

