

SIGNATURE COCKTAIL MENU

*Liquor used is determined by Bar Manager
unless otherwise requested in advance. Additional costs may apply.*

BROWN SUGAR OLD FASHIONED \$11

whiskey, bitters, brown sugar simple syrup, orange & cherry garnish

MINT JULEP \$11

whiskey, mint simple syrup, soda, mint leaf & lime garnish

PINEAPPLE JALAPEÑO MARGARITA \$11

tequila, triple sec, simple syrup, pineapple juice, lime juice, jalapeño, lime garnish

FRENCH 75 \$11

gin, champagne, simple syrup, lemon juice, lemon garnish

DARK 'N' STORMY \$11

dark rum, ginger beer, lime garnish

MILK PUNCH \$11

*bourbon, dark rum, simple syrup, milk (half & half), vanilla extract, nutmeg and or
cinnamon stick garnish*

LYNCHBURG LEMONADE \$11

jack daniels whiskey, triple sec, sour mix, sprite

CUCUMBER VODKA GIMLET \$11

vodka, simple syrup, lime juice, cucumber slices

LEMON BASIL VODKA SMASH \$11

vodka, simple syrup, lemon juice, fresh basil leaves

BLUEBERRY BOURBON SMASH \$11

bourbon, loveless cafe blue lightnin' moonshine mixer, lemon juice, lemon garnish

Looking for more personalized cocktails?

Ask your Sales Manager about creating one-of-a-kind
cocktails and mocktails for your event!