

Tavern Craft Cocktails \$9

Our Craft Cocktails are made with as many local products as possible- they change with the season – If you have a Favorite that is not on The Menu – Just Ask

Rum

- “**RC Cola**” Charboneau Rum, Black Cherry Cola, Angostura Bitters,
- “**Raspberry Colada**” Charboneau Rum, Pineapple, Coconut, Raspberry
- “**Spring Fling**” Charboneau Rum, Lemon, Lime, Blueberry Simple
- “**Eastern Daiquiri**” Charboneau Rum, Curacao, Lime, Simple

Vodka

- “**Little Easy**” Cathead Honeysuckle Vodka, Vanilla, Chocolate Bitters, Orange Liqueur, citrus and Homemade Grenadine
- “**A Rich Find**” Cathead Vodka, Lemon juice , Orange Honey

Gin

- “**Things To Come**” Magellan Gin, Chai Tea Syrup, Bubbles
- “**I See London, I see France**” Bristow Gin, St. Germaine, Domain de Canton, Mint, Basil, Lime, House Tonic

Tequilas

- “**Sister Margaret**” Espolon Reposado Tequila, Agave, Lemon, Lime, Orange Liqueur, orange bitters and flamed orange twist
- “**Grande Rio**” Tequila, Mezcal, Agave, Apricot

Rye Whiskey and Bourbon

- “**Sazerac**” Michter’s Rye, Peychauds, Sugar, Absinthe
- “**Old Crossroads**” Rye, Blueberry Simple , Molasses Bitters
- “**Midnight in Manhattan**” 4 Roses Bourbon, vermouth, maple, clove tincture, Angostura bitters, cedar smoked orange blossom water

Moonshine

- “**Dancing In The Moonlight**” Blackberry Shine, plum bitters, cream soda
- “**Let the Bells Toll**” Rich Grains Distilling Co. Shine, Aperol, Lemon, Simple

Fresh brewed iced tea- 3 Almond sweet tea- 3 Coffee -3 Selection of IBC sodas -3