

# COCKTAILS

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house made syrups+tinctures - fresh squeezed juices

## ARTISAN - CLASSIC \$14

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**WATERMELON MINT SMASH** rum, watermelon, lemon juice, mint syrup

**ALPINE SLOPE** gin, st germain, lemon juice, mint syrup, sparkling brut

**FIRE+ROMANCE** mezcal, campari, orange juice, sparkling brut

**FLOWERING HIBISCUS** vodka, hibiscus syrup, lemon juice, mint, sparkling brut

**GARDEN PARTY** gin, st germain, lime, lychee syrup, simple syrup

**SMOKED MANHATTAN \$15** bourbon, cocchi torino, angostura bitters, hickory smoke

## HOUSE INFUSED \$15

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**SAUL'S INFERNO** serrano pepper infused tequila, luxardo, lime juice, smoked pineapple

**NUMBER'S CLUB** blackberry infused bourbon, lemon juice, honey syrup

**LAVENDER HAZE** lavender infused vodka, triple sec, demerara, lavender bitters

## BARREL-AGED \$16

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**BOMBACLOT** over proofed rum, pineapple juice, orange twist

**RED HOOK** over proofed white brandy, punt ne mas, cherry

**OAXACAN** tequila, mezcal, agave syrup, peychaud's bitter, lemon twist