

SEASONAL COCKTAILS

Autumn Harvest | 21

Rittenhouse Rye, Aged Rum, Amaro Nonino, Apple and Pomegranate Grenadine, Lemon Juice

The Autumn Harvest embodies the essence of fall, using herbal, spice-forward spirits: Rittenhouse Rye, Aged Rum, and Amaro Nonino. Our homemade apple and pomegranate grenadine provides a sweet, tangy burst which is balanced by zesty fresh lemon juice.

Rosemary Rustle | 21

Rosemary-Infused Jameson Black Barrel Irish Whiskey, Sweet Vermouth, Amaro Montenegro, Cherry Heering, Angostura Bitters

The Rosemary Rustle is perfect for Manhattan lovers. This rosemary-infused whiskey-based libation is made more autumnal through rich, velvety Sweet Vermouth. Cherry Heering introduces deep, fruity notes, while Amaro Montenegro adds a bittersweet herbal quality.

Emerald Maple | 21

Teeling Small Batch Irish Whiskey, Cynar, St. Elizabeth Allspice Dram, Lemon Juice, Maple Syrup, Star Anise

The Emerald Maple combines the smooth character of Teeling Irish whiskey with earthy, herbal flavors, for a balanced and complex drink. Cynar contributes a slight bitterness which perfectly blends with sweet Canadian maple syrup for the ideal autumn cocktail.

Orchard Breeze | 21

Roku Gin, Italicus, Lime Juice, Pear Juice, Ginger Syrup, Plum Bitters

The Orchard Breeze highlights the botanicals of Roku Gin with delicate fruit and floral notes from Italicus Bergamot liqueur. Homemade pear juice and ginger syrup help create a light yet layered profile for a truly refreshing cocktail.

Fall Fizz | 21

Vodka, Creme de Cacao, Banane du Brésil, Lime Juice, Absinthe Spray

The Fall Fizz is a decadent cocktail combining rich banana and chocolate flavors with a touch of absinthe. This sweet drink is creamy and slightly herbal with a light fizzy finish, perfect on a cool fall night.