

# Seasonal Cocktails

**'Jame-O' Sour** : Classic whiskey sour made with Jameson Orange for an extra citrus kick! \$10

**Pumpkin Cold Brew Martini** : Cold Brew and Vanilla Vodkas, Pumpkin Pie Liqueur, and a touch of Sail Away cold brew coffee. Shaken and served in a pumpkin pie spice-sugar rimmed martini glass. \$14

**Sparkling Bees Knees** : Barr Hill Gin, honey syrup, freshly squeezed lemon, topped with club soda. \$12

**Caramel Apple** : D.O.C. apple Cider Liquor, Caramel Vodka, topped with DownEast hard Cider. \$10

**Pumpkin Spiked Coffee** : Rattlesnake Rosie's Pumpkin Pie Whiskey and Pumpkin Pie Liqueur in a hot cup of Chris' Coffee. Topped with whipped cream and dusted with pumpkin pie spice-sugar. \$9

**Basil Crush** : Hudson Cocktail Company Gin with lemon juice, basil, and cane sugar shaken and served on the rocks with a splash of club soda. \$10

## **Wine Feature:**

**Montepulciano** - Scents of ripe blackberry, mulberry, wild berries, cherry. Its acidity, well integrated into the body, gives persistence with well balanced tannins. The finish is fruity, sensual, with unmistakable flavors of black cherry.

Glass: \$7.00    Half Carafe: \$12.00    Full Carafe: \$22.00