



## Fall Cocktail Menu

### Cran-Orange Margarita \$12

Cuervo Silver, Triple Sec, house made fall simple syrup, OJ and cranberry juice garnished with a slice of orange and fresh cranberries.

### Chai Espresso Martini \$14

Three Olive Vanilla Vodka, Kahlua and Brady's Irish Liqueur with our house made Chai simple syrup and espresso.

### Autumn Sangria \$11

New Amsterdam Apple Vodka, Triple Sec, Proverb Cabernet and apple cider garnished with pears, apples and a cinnamon stick.  
Served with a cinnamon sugar rim.

### Pumpkin Martini \$13

Three Olive Vanilla Vodka, Brady's Irish Liqueur and pumpkin puree topped with whipped cream and a dash of nutmeg.

### Fall Mule \$13

Grey Goose Pear Vodka and Goslings Ginger Beer topped with apple cider, fresh lime juice, apples and pears.

### Drunken Pumpkin \$11

Shipyard Pumpkin with a shot of Three Olive Vanilla Vodka, cinnamon sugar rim..

### Apple Cider Spritz \$12

Santa Marina Prosecco, Aperol and apple cider with a slice of fresh apple.

### Cran-Pear Cosmo \$14

Grey Goose Pear Vodka and Triple Sec with house made fall simple syrup, a splash of cranberry juice and fresh lime, garnished with cranberries & pears.

### Fall Old Fashioned \$14

Muddled oranges and cranberries topped with Bulleit Bourbon, house made fall simple syrup and a dash of bitters, garnished with a cinnamon stick and fresh cranberries.

### Chocolate Martini \$13

Tito's Handmade Vodka, Brady's Irish Liqueur and Mozart Chocolate.