



The Crafted Pour

*Our syrups are carefully handcrafted and custom-infused by our craft mixologist
Our herbs are thoughtfully grown on property, ensuring the freshest ingredients for every blend*

THE OLD FASHIONED \$19

Winston's twist on the classic recipe features a smoky bubble infusion, complemented by bitters and a hint of simple syrup. *Garnished with a zest of orange peel and a cherry.*

THE CLASSIC

\$16

Grey Goose Vodka, Vermut Coyesco Rinse, Olive Brine, Blue Cheese Stuffed Olives

BASIL LEMON DROP

\$16

Grey Goose Vodka, Basil simple syrup, Fresh Lemon juice, Sugared rim, *Garnished with Basil Leaf & Twist of Lemon*

CAIPIRINHA

\$15

Cachaça, Muddled Lime & Fresh Basil, Fresh Lime juice, and sugar, *finished with a fragrant basil leaf garnish*

TAKE FLIGHT

\$16

Hendricks Gin, Cherry Heering, Crème de Violette, Fresh Squeezed Lemon Juice

ESPRESSO MARTINI

\$19

Grey Goose Vodka, Fresh Espresso, Vanilla Bean Syrup, Kahlúa & creme de cacao, *garnished with Espresso Beans*

SUMMER SUN MARGARITA

\$17

Zignum Mezcal Anejo, spiced Pineapple syrup, Muddled Cucumber, Fresh Lemon Juice

SAZERAC

\$17

Herbsaint rinse, Sazerac Rye, Peychaud's Bitters, Angostura Bitters, Signature Simple Syrup

BLOODY MARY

\$18

Grey Goose Vodka, Signature Housemade Blood Mary Mix *Garnished with pickle, olive and cheese cubes*
SIDECAR: Beer or Bubbles

ADONIS

\$15

Vermut Coyesco, Antica Formula Sweet Vermouth, Orange Bitters

GC SIDECAR

\$15

Brandy, Hand-crafted Blood Orange Pomegranate liqueur, Fresh Squeezed Lemon Juice with a Sugared Rim

PAPER PLANE

\$17

1792 Bourbon, Romana Amaro, Aperol, Fresh Citrus Juice Blend

CLOVER CLUB

\$16

Fords Gin, Muddled sweetened Raspberries, Egg White, Fresh Lemon Juice

SINGAPORE SLING

\$16

Fords Gin, Blood Orange Pomegranate liqueur, Cherry Heering, pineapple juice, fresh lime juice, dash of Angostura Bitters, Topped with Soda

*Inquire to see our Frozen
Drink Menu!*