

## Cocktail Menu

Limoncello Gimlet\$18 Limoncello, Hendrix Gin, and fresh basil leaves served in a chilled martini glass	Yo Ho Apple Pie
Cranberry Sprits\$18 Prosecco and Aperol Sprits mixed with cranberry and topped with ginger beer and a rosemary sprig	Caprese Martini
Cucumber Basil Bellini\$18 House-made cucumber basil syrup and	pearl of fresh mozzarella
prosecco lined with cucumber ribbons	Campari Trio\$18  A twist on the classic drink of Campari and
Berry Drop\$18 Raspberry vodka, fresh strawberry syrup, and fresh lemon served up in a half sugar rimmed	Sweet Vermouth served with either Bombay Gin,Prosecco, or club soda Or try all three for \$25
martini glass	Pino Espresso Martini\$25
Midnight Almond	Absolute Elyx Vodka, Kahlua, and a shot of espresso shaken into a martini glass with a layer of light cream and cocoa dusting
roasted almonds	Wines by the Glass
Manhattan Wise Guy\$18 Kentucky Owl's The Wiseman whiskey with	Reds
Averna Amaro and Luxardo liqueur served in a frosted martini glass	Beringer Founders Estate Cabernet
Chateau Old Fashioned\$18	6oz-\$13/ 9oz-\$17
Basil Hayden mixed with Turkish Tobacco	Ruffino Chianti Classico6oz-\$18/ 9oz-\$22
Bitters, burnt sugar syrup, stirred and garnished with smoke	19 Crimes Red Blend6oz-\$13/ 9oz -\$17
Pumpkin Toddy\$18	Whites
Kentucky Whiskey, Pumpkin spice liqueur and	FOC Chandenness
brandy with lemon juice and maple syrup steeped in hot water with cloves, nutmeg, cinnamon, and lemon peel	EOS Chardonnay6oz \$12/ 9oz-\$16
	Archetype Sauvignon Blanc6oz-\$12/ 9oz-\$16
	Anterra Pinot Grigio6oz-\$12/ 9oz-\$16