



# Punch

## Bartender's Punch

Few things are more delicious than punch. And nothing says 'party' quite like this delicious concoction of spirit, wine & fruit. Chilled and served up is the best way to enjoy this on a warm day.

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# Single Malt

## St. George Spirits | Baller Whisky

This California take on Japanese Whisky pays homage to the High Ball but we prefer this spirit all on its own. Crisp & dry with a malty sweetness and that unique smoky finish that builds with each sip.

neat 17



# Digestif

## Château de BRIAT | Bas-Armagnac

This french brandy may not receive the acclaim of its brother Cognac, but the flavorful spirit it produces can often rival it's famous counterpart. This version is *Hors d'Age* which means the blend has seen at least 10 years in oak.

neat 20

## HANDCRAFTED COCKTAILS 12

### VODKA

- el camino** st. george green chile vodka, cilantro-pineapple syrup, habanero ★
- secret garden** house citrus vodka, cucumber, lime, ginger beer
- sesame street** hophead vodka, coconut, orgeat, falernum, lime, egg white, sesame oil
- third shift** vanilla infused vodka, st. george *nola* coffee liqueur, espresso

### GIN

- orville** bumper & lazarus gin, violet & lavender, lemon, aperol, egg white
- golden hour** blade gin, vya dry vermouthe, amaro montenegro, green chartreuse
- bohemian** st. george *terroir* gin, grapefruit, honey, rosemary
- the fallen** blade gin, dimi liqueur, averna amaro, orange syrup ★

### RUM

- bird of paradise** appleton signature blend, campari, falernum, peychaud's bitters, lime
- what's up doc?!** dark rum, carrot juice, cinnamon, cayenne pepper, egg white, lemon
- steinbeck daiquiri** sailor jerry spiced rum, rhum agricole, lime, brown sugar, regan's bitters ★
- pathfinder** plantation pineapple, st. george verte, orgeat, house bitters, egg white
- hot toddy** cutwater *three sheets* spiced rum, allspice dram, honey, lemon

### TEQUILA

- sueños** tres agaves reposado, luxardo maraschino, orange syrup, lemon, regan's bitters
- la rosa** el charro silver, pomegranate-hibiscus, lemon, egg white, peychaud's bitters
- el diablo** el charro, creme de cassis, lime, ginger beer ★
- humo dulce** mezcal, punt e mes, amaro montenegro, peychaud's bitters
- cerezacorteza** mezcal, st. george *terroir* gin, cherry bark vanilla bitters, egg white

### WHISKEY

- old fashioned** elijah craig 12 year, brown sugar syrup, house bitters
- whistlin' dixie** templeton rye, drambuie, cointreau, angostura bitters, orange
- whiskey baker** four roses bourbon, cinnamon & cayenne soda, lemon ★
- koyo** toki japanese whiskey, lapsang tea, cinnamon- nutmeg syrup
- the stinger** george dickel 12 year, flor de cana 4 year, habañoero, honey, lemon
- manhattan project** templeton rye, bravo amaro #14, punt e mes, fernet branca
- beetnik** templeton rye, canton ginger, housemade beet syrup, cinnamon, cayenne

## NON-ALCOHOLIC LIBATIONS

- horchata** 4  
rice, almond, cinnamon
- mexican coke** 3  
hecho en mexico

- pomegranate-hibiscus soda** 4  
house pomegranate syrup, hibiscus
- orange creamsicle** 4  
fresh orange, vanilla, club soda

- apple cranberry soda** 5  
house apple cranberry syrup
- lavender lemonade** 5  
house lavender syrup, fresh lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.