

LATE SUMMER COCKTAIL MENU



HOUSE COCKTAILS \$13

OLD FASHIONED

muddled orange and Toschi Vignola black cherry, Maker's Mark, soda

PIMM'S CUP

muddled lemon and cucumber, Pimm's, ginger beer, ginger juice

OXFORDIAN

Maker's Mark, lemon juice, simple syrup, Prosecco

MOSCOW MULE

Wheatley vodka, ginger beer, lime juice, ginger juice

THE WELL DESERVED

Wonderbird gin, lemon, muddled cucumber, St. Germaine, soda

EL SYD

top shelf tequila, grapefruit juice, Prosecco

RONZO

Aperol, Bulleit, soda, Prosecco

JESUS MARIA

top shelf tequila, Cointreau, orange juice, lime juice, simple syrup

CUCUMBER GIMLET

Hendrick's, muddle cucumber and lime, lime juice, simple syrup

APEROL SPRITZ

Aperol, prosecco, soda

LATE SUMMER DESSERT & DESSERT WINES MENU



DESSERTS \$12

7-UP CAKE

lime glaze, cherry vanilla ice cream

PEANUT BUTTER HAND PIE

strawberry jam, cinnamon ice cream

CHOCOLATE TORTE

mascarpone mousse, pretzel brittle

SWEET TEA CUSTARD

whipped cream, lemon ricotta cookies

DESSERT WINES & DIGESTIFS

2021 TINTERO MOSCATO D'ASTI

9

FONSECA

Bin No. 27 Reserve Port NV

8

GRAHAM'S

"Six Grapes" Reserve Port NV

9

WARRE'S

"Otima" 10 Year Old Tawny Port NV

12

MOLINARI LIMONCELLO DI CAPRI

9