

EARLY FALL 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

EARLY FALL DESSERT & DESSERT WINES MENU



DESSERTS \$12

**APPLE GALETTE**

pecan frangipane, maple ice cream

**GUINNESS CHOCOLATE PUDDING**

oatmeal ginger cookies

**BANANA POUND CAKE**

spiced cream cheese frosting, bourbon caramel

**PUMPKIN PAVLOVA**

coffee chocolate ganache, whipped cream

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