

## **Craft Cocktails (Classic Cocktails Upon Request)**

SUGGESTED PEARING \$9

*House Infused Pear Brandy, Yellow Chartreuse, Ginger Liqueur, Lemon, Prosecco*

PECAN SAM \$9

*Pecan Vodka, Chicory Liqueur, Benedictine, Orange Cream Bitters*

COCKTAIL #3 \$8

*Gin, Sloe Gin, Elderflower, Grapefruit, Lemon, Spiced Cranberry Bitters*

LIMIT ONE PER CUSTOMER \$10

*Rye, Absinthe, Lemon, Soda, Scarborough Bitters*

WINTER PUNCH \$8

*Spiced Rum, Hibiscus Liqueur, Vanilla, Pineapple, Lemon, Star Anise*

NORTH OF I-10 \$8

*Bourbon, Red Vermouth on Tap, Xocolatl Mole Bitters, Luxardo Cherry*

AUTUMN PIMMS \$7

*Pimm's, Thyme Liqueur, Ginger Liqueur, Ginger Ale, Rosemary, Apple*

SEASONAL SANGRIA      Glass \$6/ Pint \$8 /Pitcher \$20

*House Infused Pear Brandy, Citrus Liqueur, Fruit Juices & Draft Wine – Your Choice of Sparkling, White & Red*

MIMOSA BUCKET \$22

*A bottle of sparkling wine with a small carafe of orange juice*

## **BEERS**

### **Domestic Beers \$2.75**

BUD LITE    MILLER LITE    HIGH LIFE    ROLLING ROCK    MICHELOB ULTRA (\$3)

### **Local & Craft Beers \$4.50**

PARISH ENVIE

NOLA BROWN

HOLY ROLLER IPA

### **International Beers**

STELLA ARTOIS \$5

SAPPORO LAGER (22 OZ.) \$8

LEFFE BLONDE \$5

MAGNER'S CIDER (16.9 OZ.) \$5

KONIG PILSNER (16.9 OZ.) \$6

NORTH COAST OLD RASPUTIN STOUT \$6

CIDRE CYRIL ZANGS CIDERMAN \$15

