

## **Craft Cocktails (Classic Cocktails Available)**

RENDON MULE \$8

*Vodka, Hibiscus, Lime, Local Ginger Beer*

SOUTHERN 75 \$9

*Salted Watermelon Gin, Aperol, Lemon, Cucumber Bitters, Cava*

SLIDING INTO 3<sup>RD</sup> BASIL \$9

*Gin, Cocchi Americano, Grapefruit, Basil, Lemon Bitters*

APRI-HOT WEATHER PIMMS \$7

*Pimms, Apricot Liqueur, Ginger Liqueur, Ginger Ale, Mint*

"YES, PLEASE!" \$8

*Crystal Rum, Aperol, Lime, Celery Bitters*

WINTER'S NOT COMING \$8

*Spiced Rum, Orgeat, Banana Liqueur, Pineapple, Orange, Lemon, Lime*

THE THYME IS RIPE \$10

*Rye, Elderflower Liqueur, Thyme, Lemon, Lime, Plum Bitters*

THE NEUTRAL GROUND \$8

*Whisky, Aperol, Spanish White Vermouth, Orange Twist*

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

*Berry Brandy, Citrus Liqueur, Tropical Fruit Juices, Wine – Your Choice of Sparkling, White or 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

CHANDELEUR TANGERINE SOUR \$7

GUINNESS (16.9 OZ.) \$6

CIDRE CYRIL ZANGS CIDERMAN \$10

MODELO (16OZ) \$5

CUCUMBER LIME GOSA \$5.50