

WHISKEY BAR



Lumber Axe

EST  
2018

GRAFT BEER • AXE THROWING



# APPETIZERS

## **BRAISED PORK NACHOS** \$13

FRIED CORN TORTILLAS/ FIGHTING COCK BRAISED BBQ PORK/ CHEESE SAUCE/ PICO DE GALLO/ LIME CREMA/ SLICED JALAPEÑOS/ FRESH CILANTRO.

## **MAC & CHEESE BALLS** \$9

DEEP FRIED CREAMY MAC & CHEESE SERVED WITH SIRACHA JIM BEAM MAYO.

## **COCONUT SHRIMP** \$12

SERVED WITH ORANGE GRAND MARNIER GLAZE.

## **CHICKEN TENDERS** \$10

CLASSIC BREADED CHICKEN TENDERS/ JOHNNY WALKER SPICY KETCHUP DIPPING SAUCE.

## **FISH BITES** \$11

SHREDDED POTATO BREADED/ DEWAR'S TARTAR SAUCE.

## **FRIED PICKLES** \$9

BEER BATTER FRIED PICKLE CHIPS/ SPICY SOUTHERN COMFORT AIOLI.

## **FRIED AVOCADO** \$9

SERVED WITH JACK DANIELS PEPPERED AIOLI.

## **GUINNESS BRAT BITES** \$9

BEER BATTER DEEP FRIED GERMAN SAUSAGE/ 1792 WHISKEY MUSTARD.

## **CHICKEN QUESADILLA** \$10

FLOUR TORTILLA/ CHEDDAR CHEESE/ GRILLED CHICKEN BREAST/ SALSA & SOUR CREAM/ SPLASH OF 1792 WHISKEY.

## **FRIED MOZZARELLA** \$9

PANKO BREADED/ RED LABEL SPICY TOMATO SAUCE.

## **SPINACH ARTICHOKE DIP** \$10

CREAMY SPINACH & JERUSALEM ARTICHOKE/ KNOB CREEK CHEESE SAUCE/ SEA SALT BAKED PITA CHIPS.

## **PHILLY EGG ROLLS** \$9

PHILLY CHEESESTEAK, PROVOLONE & BELL PEPPER FILLED EGG ROLLS WITH A SIDE OF CHEESE SAUCE.

## **CHEDDAR CHEESE CURDS** \$8

SERVED WITH TELLING IRISH WHISKEY SMOKED JALAPEÑO AIOLI.

## **SPICY WISCONSIN CHEESE CURDS** \$8

WISCONSIN SPICY CHEDDAR CHEESE CURDS/ RUSSEL RESERVE CUCUMBER AIOLI.

## **CRAB CAKES** \$14

LUMP CRAB MEAT/ REBEL YELL BOURBON REMOULADE/ CILANTRO & SCALLION SALAD/ FRESH LEMON SQUEEZE.

## **STUFFED PORTOBELLO** \$10

PORTOBELLO CAPS/ VEGETABLE MIXTURE/ MELTED MOZZARELLA/ DEWAR'S ILEGAL BALSAMIC GLAZE.

# SALADS

## **HOUSE SALAD** \$8

ROMAINE LETTUCE/ ROMA TOMATOES/ SLICED CUCUMBERS/ SHREDDED CARROTS/ HOUSE MADE CROUTONS.

## **DICKEL CAESAR SALAD** \$9

CHOPPED ROMAINE/ DICKEL CAESAR DRESSING/ PARMESAN/ HOUSE MADE CROUTONS.

## **SPINACH & STRAWBERRIES** \$12

BABY SPINACH/ FRESH STRAWBERRIES/ FETA CHEESE/ CRISPY BACON/ TOASTED ALMONDS/ BIRD DOG STRAWBERRY VINAIGRETTE.

## **WEDGE SALD** \$9

HOUSE MADE BLUE CHEESE DRESSING/ RED ONIONS/ TOMATOES/ CRUMBLLED BLUE CHEESE/ BACON BITS.

## **CAPRESE** \$10

FRESH MOZZARELLA/ ROMA TOMATOES/ BALSAMIC VINEGAR/ E.V.O.O

## **PANZANELLA** \$11

CUCUMBERS/ TOMATOES/ RED ONIONS/ GIARDINIERA PEPPERS/ HOUSE MADE CROUTONS/ MOZZARELLA/ RED WINE VINAIGRETTE.

**ADD PROTEIN: CHICKEN \$5 // SHRIMP \$6 // STEAK \$8**

# HAPPY HOUR

**MON-FRI (3PM-6PM)**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



# WINGS

	6 WINGS	10 WINGS	20 WINGS		6 WINGS	10 WINGS	20 WINGS
<b>TRADITIONAL CHICKEN WINGS</b>	\$9	\$14	\$22	<b>BONELESS CHICKEN WINGS</b>	\$10	\$14	\$24
BONE-IN WINGS, NON BREADED, DEEP FRIED, WITH YOUR CHOICE OF SAUCE. SERVED WITH RANCH.				BREADED BONELESS CHICKEN BREAST WINGS, DEEP FRIED, WITH YOUR CHOICE OF SAUCE. SERVED WITH RANCH.			
<b>TRADITIONAL WING BASKET</b>			\$13	<b>BONELESS WING BASKET</b>			\$14
6 TRADITIONAL WINGS WITH A SIDE OF OLD BAY FRENCH FRIES OR TOTS.				6 BONELESS WINGS SERVED WITH OLD BAY FRENCH FRIES OR TOTS.			

## SAUCES

<b>SWEET CHILI</b>	<b>PARMESAN GARLIC</b>	<b>EXTRA HOT</b>	<b>TERIYAKI</b>	<b>SPICY BBQ</b>
<b>BUFFALO</b>	<b>HONEY HOT</b>	<b>OLD BAY RUB</b>	<b>SWEET BBQ</b>	<b>BOOM BOOM</b>

# TACOS

<b>PHILLY STEAK TACOS</b>	\$13	<b>CRISPY CHICKEN BUFFALO</b>	\$11
FLOUR TORTILLAS/ SEARED SIRLOIN/ PEPPER & ONIONS/ SHREDDED PROVOLONE/ MAKER'S MARK STEAK SAUCE.		DEEP FRIED CHICKEN TENDERS/ LETTUCE/ TOMATOES/ GLENMORANGIE BUFFALO SAUCE.	
<b>DRAGON BREATH TACOS</b>	\$12	<b>FISH TACOS (DAILY CATCH)</b>	\$12
SLOWLY COOKED PULLED PORK/ SPICY BUFFALO TRACE BBQ SAUCE/ SLICED JALAPEÑOS/ HOT SAUCE BRUSHED FLOUR TORTILLAS/ SHREDDED LETTUCE/ CHIPOTLE RANCH.		BLACKENED SEASONING/ SHREDDED LETTUCE/ PICO DE GALLO/ CAJUN REMOULADE/ SLICED JALAPEÑOS.	



## SOFT DRINKS



<b>COKE</b>	\$3	<b>MINUTE MAID LEMONADE</b>	\$3	<b>GOLD PEAK SWEET TEA</b>	\$3
<b>DIET COKE</b>	\$3	<b>MINUTE MAID CRANBERRY JUICE</b>	\$3	<b>GOLD PEAK UNSWEET TEA</b>	\$3
<b>SPRITE</b>	\$3	<b>SEAGRAM'S GINGER ALE</b>	\$3	<b>GOLD PEAK GREEN TEA</b>	\$3
<b>MELLOW YELLOW</b>	\$3	<b>SEAGRAM'S TONIC</b>	\$3	<b>GOLD PEAK RASPBERRY TEA</b>	\$3

## BOTTLED BEVERAGES

<b>BARG'S ROOT BEER</b>	\$3	<b>SMARTWATER</b>	\$3	<b>RED BULL</b>	\$4
<b>MR. PIBB</b>	\$3	<b>DASANI WATER</b>	\$2	<b>RED BULL SUGAR FREE</b>	\$4
<b>COKE ZERO</b>	\$3	<b>SARATOGA STILL WATER</b>	\$3	<b>RED BULL TROPICAL</b>	\$4
<b>COKE CHERRY</b>	\$3	<b>SARATOGA SPARKLING WATER</b>	\$3	<b>RED BULL COCONUT</b>	\$4
<b>POWERADE BLUE</b>	\$3	<b>AHA BLUEBERRY POMEGRANATE</b>	\$3	<b>HUBERT'S STRAWBERRY LEMONADE</b>	\$3

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# 1792 WHISKEY SMASH BURGERS

SEARED WITH 1792 SMALL BATCH BOURBON!



ALL BURGERS MADE WITH ANGUS PRIME  
SERVED WITH DILL PICKLE SPEAR AND FRENCH FRIES OR TOTS

	<u>SINGLE</u>	<u>DOUBLE</u>	<u>TRIPLE</u>		<u>SINGLE</u>	<u>DOUBLE</u>	<u>TRIPLE</u>
<b><u>CHILI CHEESE BURGER</u></b>	\$9	\$11	\$13	<b><u>AXE BURGER</u></b>	\$11	\$13	\$15
CHEDDAR CHEESE/ HOUSE MADE CHILI (ORIGINAL OR NO BEANS)/ FRIED ONIONS.				WHITE CHEDDAR/ CRISPY FRIED ONIONS/ APPLEWOOD SMOKED BACON/ BOURBON SWEET BBQ.			
<i>SUB CHICKEN \$11</i>				<i>SUB CHICKEN \$13</i>			
<b><u>PINEAPPLE TERIYAKI</u></b>							
<b><u>BURGER</u></b>	\$11	\$13	\$15	<b><u>BARNYARD BURGER</u></b>	\$11	\$13	\$15
GRILLED PINEAPPLE/ TERIYAKI BELL'S AIOLI/ LETTUCE.				AMERICAN CHEESE/ APPLEWOOD SMOKED BACON/ FRIED EGG/ MAPLE SYRUP/ BAGEL BUN.			
<i>SUB CHICKEN \$13</i>				<i>SUB CHICKEN \$13</i>			
<b><u>MAC &amp; CHEESE BURGER</u></b>	\$13	\$15	\$17	<b><u>PICKIN' &amp; GRINNIN' BURGER</u></b>	\$13	\$15	\$17
HOUSE MADE MAC & CHEESE/ CRISPY BACON/ PRETZEL BUN.				PEPPER JACK CHEESE/ 1792 PEACH BACON JAM/ SOUTHERN COMFORT AIOLI.			
<i>SUB CHICKEN \$15</i>				<i>SUB CHICKEN \$15</i>			
<b><u>FRIED PICKLE</u></b>							
<b><u>CHEESEBURGER</u></b>	\$12	\$14	\$16	<b><u>MUSHROOM SWISS BURGER</u></b>	\$9	\$11	\$13
FRIED PICKLE CHIPS/1000 ISLAND AIOLI/ AMERICAN CHEESE/ LETTUCE.				SWISS CHEESE/ GRILLED MUSHROOMS/ SAUTÉED ONIONS.			
<i>SUB CHICKEN \$14</i>				<i>SUB CHICKEN \$11</i>			
<b><u>TACO BURGER</u></b>	\$12	\$14	\$16	<b><u>BLACK &amp; BLUE BURGER</u></b>	\$11	\$13	\$15
PEPPER JACK/ SHREDDED LETTUCE/ CRUSHED CORN TORTILLAS/ PICO DE GALLO/ GUACAMOLE/ SOUR CREAM.				BLACKENED SEASONING/ BLUE CHEESE CRUMBLES/ SOUTHERN COMFORT AIOLI.			
<i>SUB CHICKEN \$14</i>				<i>SUB CHICKEN \$13</i>			
<b><u>STREET BURGER</u></b>	\$11	\$13	\$15	<b><u>JALAPEÑO POPPER BURGER</u></b>	\$12	\$14	\$16
APPLEWOOD SMOKED BACON/ GRILLED POBLANO PEPPERS/ CARAMELIZED ONIONS/ ROASTED JALAPENO MAYO.				PEPPER JACK CHEESE/ BACON CREAM CHEESE FRIED STUFFED JALAPEÑOS/ 1000 ISLAND WHISKEY AIOLI.			
<i>SUB CHICKEN \$13</i>				<i>SUB CHICKEN \$14</i>			
<b><u>4 CHEESE BURGER</u></b>	\$12	\$14	\$16	<b><u>PORK GRILLED CHEESE</u></b>			
PROVOLONE/ WHITE CHEDDAR/ BLUE CHEESE/ SWISS/ GRILLED TOMATOES/ HOUSE MADE CHEESE SAUCE.				<b><u>BURGER</u></b>	\$13	\$15	\$17
<i>SUB CHICKEN \$13</i>				SWEET BBQ BRAISED PORK/ YELLOW & WHITE AMERICAN CHEESE/ WHISKEY SPLASH.			
				<i>SUB CHICKEN \$15</i>			
<b><u>MUNICH BURGER</u></b>	\$13	\$15	\$17	<b><u>FLAMETHROWER BURGER</u></b>	\$12	\$14	\$16
SHAVED CORN BEEF/ PROVOLONE/ SAUERKRAUT/ SAUTÉED ONIONS/ WHOLE GRAIN MUSTARD AIOLI.				CAYENNE PEPPER SEASONING/ PEPPER JACK CHEESE/ JALAPEÑOS/ HOT SAUCE/ CHIPOTLE RANCH.			
<i>SUB CHICKEN \$13</i>							
<b><u>VEGGIE BURGER</u></b>			\$13	<b><u>BEYOND BURGER</u></b>			\$10
A MIX OF BLACK BEANS/ ROASTED CORN/ POBLANO PEPPER AND SWEET ONIONS/ TEQUILA MEZCAL CHIPOTLE RANCH/ L.T.O/ POTATO BUN.				PLANT-BASED PATTY/ LETTUCE/ TOMATOES/ PICKLE/ ONIONS.			

SUBSTITUTE ANY REGULAR BUN FOR LETTUCE BUN AT NO ADDITIONAL CHARGE

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**HURRICANE BURGER**      \$10      \$12      \$14  
 AMERICAN CHEESE/ LETTUCE/ TOMATOES/ ONIONS/ HOUSE~~HURRICANE~~  
 SAUCE.  
*SUB CHICKEN \$12*

**SURF 'N' TURF**      \$16      \$18      \$20  
 OLD BAY LEMON ATOLI/ PROVOLONE/ CRAB CAKE/ SPINACH.  
*SUB CHICKEN \$18*

**CALIFORNIA BURGER**      \$12      \$14      \$16  
 PEPPER JACK CHEESE/ SLICED AVOCADO/ TOMATO/ ONION/ LETTUCE/ CILANTRO.  
*SUB CHICKEN \$14*

**PORTOBELLO BURGER**      \$12      \$14      \$16  
 GRILLED PORTOBELLO MUSHROOM/ SWISS CHEESE/ GRILLED RED ONION/  
 TOMATOES/ SPINACH/ AND AVOCADO.  
*SUB CHICKEN \$14*

**\*SUBSTITUTE ANY BURGER FOR BEYOND PATTY ADD \$3**

## B.Y.O.B. ( BUILD YOUR OWN BURGER )

	<u>SINGLE</u>	<u>DOUBLE</u>	<u>TRIPLE</u>
<b><u>HAMBURGER</u></b>	<b>\$6</b>	<b>\$8</b>	<b>\$10</b>
ANGUS PRIME. SERVED ON POTATO BUN. (PRETZEL BUN \$1.00 EXTRA)			
<i>CHICKEN \$8</i>			

**CHEESE**      \$1.00  
 AMERICAN/ PEPPER JACK/ WHITE CHEDDAR/ SWISS/ PROVOLONE/ BLUE  
 CHEESE/ FETA/ FRESH MOZZARELLA/ CHEESE SAUCE.

**TOPPINGS**      \$50  
 LETTUCE/ TOMATOES/ PICKLES/ ONIONS/ SAUERKRAUT/ PICO DE GALLO/  
 SCALLIONS/ JALAPEÑOS/ POBLANOS/ CILANTRO.

**BACON**      \$2.00

**FRIED EGG**      \$1.50

**CRISPY ONION STRINGS**      \$1.50

**FRIED JALAPEÑOS**      \$1.50

**FRIED PICKLES**      \$1.50

**CARAMELIZED ONIONS**      \$1.00

**SAUTEED MUSHROOMS**      \$2.50

**HOUSE MADE CHEESE SAUCE**      \$2.00

**HOMEMADE CHILI**      \$2.00  
 ORIGINAL OR NO BEAN

**GRILLED BELL PEPPERS**      \$1.50

**WHISKEY JAM**      \$2.00

**MAC & CHEESE**      \$2.00

**BRAISED PORK**      \$4.00

**SHAVED LAMB**      \$4.00

**PINEAPPLE**      \$1.00

**SLICED AVOCADO**      \$2.00



# SPECIALTY ITEMS

SERVED WITH DILL PICKLE SPEAR AND FRENCH FRIES OR TOTS

## REUBEN

\$14

SHAVED CORNED BEEF/ SAUERKRAUT/ SWISS & PROVOLONE/ 1000 ISLAND  
TULLAMORE DRESSING/ GRILLED SOURDOUGH.

## GYRO

\$15

SHAVED LAMB MEAT/ FETA CHEESE/ RUSSELL RESERVE TZATZIKI SAUCE/  
SHREDDED LETTUCE/ CHOPPED TOMATOES/ ONIONS/ WARM PITA BREAD.

## FRIED PB&J

\$8

CREAMY PEANUT BUTTER/ STRAWBERRY JAM/ FIREBALL AND SKREWBALL  
WHISKEY CRUST.

*ADD BACON FOR \$2*

## CHICKEN AVOCADO

\$13

CRISPY BACON/ SLICED AVOCADO/ SWISS CHEESE/ GRILLED CHICKEN BREAST/  
MEZCAL CILANTRO & JALAPENO MAYO/ SOURDOUGH.

## CHICKEN PARMESAN

\$13

PANKO BREADED/ HOUSE MADE TOMATO SAUCE/ FRESH MOZZARELLA/  
SOURDOUGH.

## PORK GRILLED CHEESE

\$11

BOURBON BRAISED BBQ PULLED PORK/ WHITE & YELLOW AMERICAN CHEESE/  
GRILLED SOURDOUGH.

## PHILLY CHEESESTEAK

\$14

SAUTEED ONIONS & PEPPERS/ PROVOLONE/ HOAGIE ROLL.

## B.L.T.

\$9

BACON/ LETTUCE/ TOMATO/ MAYO/ GRILLED SOURDOUGH BREAD.

## PATTY MELT

\$9

ANGUS PRIME GROUND BEEF/ CHEDDAR CHEESE/ MAYO/ CARAMELIZED ONIONS.

## FISH SANDWICH (DAILY CATCH)

\$14

BLACKENED SEASONING/ L.TO/ CAJUN REMOULADE/ HOAGIE ROLL.  
*(FRIED OR BLACKENED)*

# KIDS MENU

SERVED WITH FRENCH FRIES OR TOTS AND DRINK

## CHEESEBURGER

\$8

## MAC & CHEESE

\$8

## CHICKEN TENDERS

\$8

## CHEESE QUESADILLA

\$8

## GRILLED CHEESE

\$8

## PB&J

\$7

# SIDES

## OLD BAY FRENCH FRIES OR TOTS

\$5

## SIDE GARDEN SALAD

\$5

## FRIED ONION RINGS

\$6

## SWEET POTATO FRIES

\$5

## MAC & CHEESE

\$5

## SAUTÉED BROCCOLI

\$5

## LOADED FRIES OR TOTS

\$9

## COLESLAW

\$4

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# ENTREES

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SERVED WITH CHOICE OF SOUP OR SALAD.

## **GRANDMA'S MEAT LOAF**

**\$16**

SLOWLY BAKED ANGUS PRIME MEAT LOAF/ FIGHTING COCK KETCHUP GLAZE/ ROASTED GARLIC MASH POTATOES/ VEGETABLE OF THE DAY.

## **SHRIMPS & GRITS**

**\$19**

BLACKENED SEASONING GRILLED SHRIMPS/ YELLOW CORN AND CHEDDAR GRITS/ VEGETABLE OF THE DAY/ WOODINVILLE BROWN SUGAR GASTRIQUE.

## **BBQ PLATTER**

**\$21**

SLOWLY COOKED PULLED PORK/ BROWN SUGAR BEAKED BEANS/ CLASSIC COLESLAW/ BAKED POTATO/ JALAPEÑO & CHEDDAR CORN MUFFIN/ FIGHTING COCK BBQ.

## **CHICKEN PARMESAN**

**\$18**

ITALIAN BREADED CHICKEN BREAST/ HOUSE MADE GREY GOOSE VODKA SAUCE/ MELTED MOZZARELLA/ FRESH TOMATO/ SIDE OF SPAGHETTI.

## **FISH PICCATA (DAILY CATCH)**

**\$22**

SAUTÉED CAPERS/ COASTAL VINES PINOT GRIGIO LEMON SAUCE/ ROASTED POTATOES/ VEGETABLE OF THE DAY.

## **GRILLED TOP SIRLOIN**

**\$24**

12 OZ GRILLED SIRLOIN STEAK/ SEA SALT SEASONING/ ROASTED POTATOES/ VEGETABLE OF THE DAY/ HEAVEN'S DOOR MÂÎTRE BUTTER.

# DESSERTS

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## **WHISKEY BREAD PUDDING**

**\$7**

CUSTARD SOAKED WHITE BREAD/ RAISINS/ BROWN SUGAR/ HIGH WEST AMERICAN PRAIRIE BOURBON CRÈME ANGLAISE.

## **STRAWBERRY CHEESECAKE**

**\$9**

GRAHAM CRACKERS CRUST/ VANILLA CHEESECAKE/ BIRD DOG WHISKEY STRAWBERRY SAUCE.



**LATE NIGHT MENU  
COMING SOON**



**SPIKED SHAKES  
COMING SOON**



# DRINK MENU

## DRAFT BEER

BLUE MOON \$5  
BEACH HOUND BROWN \$6  
CAPE CORAL IPA \$6  
DEL'S SHANDY \$5  
GOOSE ISLAND IPA \$5  
GUINNESS \$6  
HIGH FIVE IPA \$6  
MOO-HOO CHOC MILK STOUT \$6  
REEF DONKEY \$6  
SAM ADAMS WINTER LAGER \$6  
SCOTTY'S BLONDE ALE \$6  
SWEETWATER G13 IPA \$6  
VEZA SUR MANGOLANDIA \$6  
YUENGLING \$5

## CAN BEER

BUSCH LIGHT (16OZ) \$4  
COORS LIGHT (16OZ) \$4  
GETTIN' TIKI WITH IT (16OZ) \$7  
MILLER LITE (16OZ) \$4  
NATURDAYS (12OZ) \$3  
PABST BLUE RIBBON (16OZ) \$4  
PBR COFFEE (12OZ) \$8  
SCHOFFENHOFFER (16OZ) \$5

## BEER FLIGHTS

5OZ POURS

CHOOSE ANY 4 DRAFTS \$10

## BOTTLE BEER

BUD LIGHT \$4  
BUD LIGHT LIME \$4  
BUDWEISER \$4  
CORONA \$5  
CORONA LIGHT \$5  
CORONA PREMIER  
GUINNESS \$6  
HACKER-PSCHORR WEISS \$5  
HEINEKEN 0.0 (N/A) \$5  
MICHELOB AMBER BOCK \$4  
MICHELOB ULTRA \$4  
MODELO ESPECIAL \$5  
MODELO NEGRA \$5  
STELLA ARTOIS \$5

## CIDERS/SELTZERS

WHITE CLAW \$5  
BLACK CHERRY  
LIME  
GRAPEFRUIT  
MANGO  
RASPBERRY  
TRULY WILD BERRY \$5  
TRULY STRAWBERRY LEMONADE \$5  
WOODCHUCK AMBER \$5  
WOODCHUCK GUMPTION \$5

## BEER BUCKETS

CHOOSE ANY 5 CANS/BOTTLES

DOMESTICS \$16

IMPORTS \$20

## SIGNATURE COCKTAILS

**SMOKED OLD FASHIONED \$12.50**  
BUFFALO TRACE BOURBON, DEMERARA SIMPLE SYRUP,  
HOUSE BITTERS, SMOKED ON A WOOD PLANK.

**BOURBON MARGARITA \$12**  
1792 SINGLE BARREL BOURBON, FERRAND DRY  
CURACAO, LIME JUICE, ORANGE JUICE, DEMERARA  
SIMPLE SYRUP.

**FIGHTING COCK SMASH \$11.50**  
FIGHTING COCK BOURBON, LEMON JUICE, DEMERARA  
SIMPLE SYRUP, MINT.

**B.S. SIDECAR \$15**  
BSB (BROWN SUGAR BOURBON), GRAND MARNIER,  
LIME JUICE, DEMERARA SIMPLE SYRUP.

**FIZZIE BORDEN \$12**  
PLYMOUTH GIN, SAINT GERMAIN ELDERFLOWER,  
APEROL APERITIVO, LEMON JUICE, TOPPED WITH  
CHAMPAGNE.

**REDRUM PUNCH \$13.50**  
COCONUT RUM, SPICED CARIBBEAN GOLD RUM,  
PASSION FRUIT, TROPICAL PUNCH, MARASCHINO  
CHERRIES.

**BOOTS 'N' SKIRTS \$13**  
CORAZON BLANCO TEQUILA, BLACK RASPBERRY LIQUEUR,  
DOM B&B, LIME JUICE, DEMERARA SIMPLE SYRUP,  
GINGER, ANGO BITTERS.

**BOSTON GOLD \$12.50**  
WHEATLEY VODKA, CREAM DE BANANA, ORANGE JUICE.

**SASSY LEMON DROP MARTINI \$13.50**  
DEEP EDDY LEMON VODKA, PEACH SCHNAPPS, TRIPLE  
SEC, LEMON JUICE, SUGAR RIM.

**THE GODFATHER \$15**  
JOHNNIE WALKER BLACK LABEL, DISARONNO, DARK  
CHERRY.

**THE LAST WORD \$15**  
PLYMOUTH GIN, LUXARDO MARASCHINO LIQUEUR,  
GREEN CHARTREUSE, LIME JUICE.