



## SPECIALTY COCKTAIL MENU

# THE FALL MENU

---

### OUR COCKTAIL STYLE:

- fairly simple
- liquor-leaning
- prominent vermouth and fortified wines
- a push toward herbal
- pretty, present well
- something for everyone: balance of liquors; from 'I don't like it strong' to 'I like it to really kick'

### DETAILS:

- choose 4 from the list
- we'll pre-mix right before the event to allow us to quickly serve all your guests

### FALL MENU:

APPLE CIDER MARGARITA: tequila, orange liqueur, apple cider, apple, orange, cinnamon sticks, ground cinnamon, sugar

GINGER SMASH: gin, apple brandy, lemon juice, allspice dram, powdered sugar, pear, ginger

ROSEMARY BOURBON SOUR: bourbon, lemon juice, maple syrup, rosemary, lemon

SPICED RUM OLD FASHIONED: rum, sugar, bitters, cloves, cinnamon stick, orange zest

PUMPKIN PIE SHOOTERS: rum, curacao, pumpkin, cinnamon, all spice, nutmeg, simply syrup