

# THE TAVERN

## KITCHEN & BAR

### Seasonal Cocktails



#### CUPIDS COSMO

KETEL ONE VODKA, COINTREAU, LEMON JUICE, SIMPLE SYRUP AND POMEGRANATE JUICE



#### WHITE PEACH SANGRIA

HOUSE PINOT GRIGIO WITH PEACH SCHNAPPS, TOPPED WITH LEMON LIME SODA AND PEACHES AND LEMONS



#### BIT O' HONEY OF

BULLEIT BOURBON WITH HOUSE MADE HONEY SIMPLE AND ORANGE BITTERS



#### PINK COLLINS

AVIATION GIN, ST GERMAIN ELDERFLOWER LIQUER, CRANBERRY JUICE WITH SIMPLE SYRUP AND LEMON JUICE



#### BARREL AND BRANCH

BULLEIT RYE BOURBON, ROSEMARY SIMPLE SYRUP, LEMON JUICE AND MUDDLED MINT



#### PEANUT BUTTER OF

SKREWBALL PEANUT BUTTER WHISKEY AND COCOA BITTERS WITH A CHOCOLATE PEANUT BUTTER SWIRL



#### PINK SENORITA MARGARITA

CASAMIGOS BLANCO TEQUILA, CHAMBORD, STRAWBERRY PUREE, LIME JUICE, AND SOUR MIX



#### FROST BITE

MALIBU COCONUT RUM, BLUE CURACAO, PINA COLADA MIX, AND LEMON LIME SODA



#### BLOOD ORANGE MULE

KETEL ONE, BLOOD ORANGE SIMPLE, LIME JUICE, AND GINGER BEER