

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