

CRAFT COCKTAILS & BOURBON MENU

CRAFT COCKTAILS 12

Skeleton Key Old Forester 100 proof,
St. Germain, ginger beer

Bright Lights Stoli Elit, lemon Juice, bubbles

Botanical Garden Hendricks Gin, pineapple juice,
angostura bitters

Berry Fizz Stoli Raspberry, fresh blackberries &
raspberries, secret juice

Sparkling Lemon Drop Citron vodka,
limoncello, bubbles, table side flamed sugar rim

BOURBON

Angels Envy vanilla, plum, light oak 12

Bakers richly flavored, fruit, vanilla 12

Basil Hayden peppermint, pepper notes, citrus
overtone 12

Benchmark NO.8 leather notes, dry tobacco, hint
dried cherries 8

Blantons dry vanilla notes, honey,
caramel, corn 16

Bookers oak tannin, smoky vanilla tones,
mocha 16

Buffalo Trace brown sugar notes, spice toffee, dark
fruit & anise 10

Bulleit tones of maple, oak, nutmeg 10

Eagle Rare 10yr bold, dry and delicate, candied
almonds, rich cocoa 10

Elmer T Lee balance of fruit, honey and vanilla 10

Jefferson's Reserve big bold with hints of
leather and toffee 14

Old Weller 107 balanced sweet fruit notes, strong
vanilla undertone, and cinnamon 10

1792 Ridgemont Reserve delicate custard cream
and apple nuances 11

Rock Hill Farms toasted nuts, fruit, and
chocolate 15

Traverse City Whiskey a select blend of corn, rye
and barley 11

Traverse City Whisky Cherry infused with
Traverse city cherries 12