

## COCKTAILS

### Chargarita

A spicy, salacious marg with a charred edge  
*Los Arcos Blanco, Cointreau, Charred Strawberry Syrup, Lime*

23

### You Do Voodoo

Brûléed sorcery. It's a kind of marshmallow magic  
*ADCO Melbourne Vodka, Massenez Creme De Peche, Salted Caramel Syrup,  
Lemon, Brûlée*

23

### Dark Island

Dark, stormy and long island-y. Our shipwrecked lovechild  
*Havana Club Especial Rum, Sailor Jerry Rum, Woodford Reserve Whiskey,  
Amaretto Disaronno, Pineapple Shrub, Lime, Spiced Ginger*

24

### Bow Wow Wow

You bring the picnic rug. We'll bring the cooler  
*Los Arcos Blanco, Campari, Watermelon, Cumin, Lime*

24

### Sherbet Gimlet

Lime and green apple sherbet gives the power to the sour  
*Widges Dry London Gin, Lillet Blanc, Basil, Lime, House Sherbet*

23

### Smoked Old Fashioned

Our smokey signature release. Breathe it in then drink it in  
*Mesquite-Smoked Woodford Reserve Whiskey, Maple Syrup, Bitters*

24

### **Papillon**

A gin spritz that will give you butterflies

*Widges Dry London Gin, Fizz, Blueberry Syrup, Butterfly Pea Flower Tea,  
Liqueur de Litchi, Lemon*

24

### **Piña Colada Milk Punch**

Kitsch classic grows up. Part business, part Hawaiian shirt

*Havana Club, Triple Sec, Spiced Pineapple Shrub, Lime, Pineapple, Milk*

25

### **Ol' Dirty Martini**

Shimmy, shimmy, ya, olive, yum, fennel, yay

*Dasher + Fisher Ocean Gin, Fennel, Maidenii Dry Vermouth,  
Lillet Blanc, Fat Olive Brine*

24

### **Bacon Sour**

This little piggy went to ...

*Woodford Reserve Whiskey, Bitters,  
Lemon, Egg White, Candied Bacon*

24

### **Five Points**

Our Manhattan wins any barbecue competition

*Brisket Fat-Washed Woodford Reserve Whiskey, Pickle Brine,  
Bbq Syrup, Bitters, Sweet Vermouth*

24

### **XXXpresso Martini**

Drink, delete search history, repeat

*Melbourne Vodka, Mr Black Coffee Liqueur, Stache House Espresso,  
Burnt Honey*

23