

# SIGNATURE

## *cocktails*

### **Long Island FatTea \$10**

Tito's vodka, Bombay gin, Bacardi rum, 1800 Silver tequila and Grand Marnier. Top shelf, all the way- no shortcuts.

### **New Fashioned \$10**

Muddled citrus & Italian amarena cherries, Jack Daniel's whiskey, elderflower liquor & ginger ale make for the perfect twist on one of America's oldest cocktails.

### **Key Largo CocoRita \$10**

If you like margaritas and you like coconut, then you HAVE to try this cocktail. With 1800 Coconut as the star, this is the perfect combination of sweet, sour & tropical.

### **Grand Margarita \$14**

Casamigos Blanco & Grand Mariner are beautifully balanced with lime and agave for the ultimate premium margarita.

### **Hurricane Pete \$9**

Get ready to celebrate with a twist on this classic New Orleans cocktail.

### **Cherry Jubilee \$8**

Bombay Sapphire Gin, muddled Italian amarena cherries and lime, perfectly polished off with a splash of ginger ale- the perfect combo of sweet and tart.

### **Gramps' Whiskey Sour \$9**

Jack Daniels's whiskey & fresh lemon juice are perfectly shaken with confectioners sugar & grenadine- just like Gramps used to!

### **Island Mojito \$8**

Enjoy a taste of the tropics any time of the year with this minty-coconut refresher.

### **Moscow Mule \$9**

Famous for its crisp, refreshing taste & its signature mug, Tito's vodka & lime juice topped off with ginger beer make the Moscow Mule an all-time classic.

### **The Bayou Bloody \$10**

We take our Bloody Marys seriously & this is sure not to disappoint. Mixed with Tito's Vodka & garnished with all the "groceries" including a boiled shrimp.

# MARTINIS \$9

## Blueberry Lemon Drop

This martini is sweet, tart, refreshingly delicious & will brighten any occasion or celebration.

## Espressotini

The perfect pre or post-meal pick-me-up, a frothy & sophisticated cocktail that's boozy with a caffeinated kick.

## Dark Chocolate Dream

This sinfully smooth concoction combines the richness of dark chocolate liqueur with the boldness of a creamy classic martini.

## Cathead Cooler

Muddled cucumber & mint shaken with Cathead Honeysuckle vodka & a splash of ginger beer is the perfect cool down any time of year.

## Royal Apple Bottom

The flavors of Crown Royal Apple, strawberry & lemon make this martini incredibly smooth - also excellent served on the rocks.

# FROZEN \$7

## Bushwacker (Screwball floater +2) Frosé

### Margarita

mango, strawberry, blackberry

### Pina Colada

mango, strawberry, blackberry

# LIQUOR*ed up*

## TEQUILA

1800 Coconut  
1800 Silver  
Casamigos  
Don Julio  
Jose Cuervo Especial  
Patron Silver

## BOURBON

Bulleit  
Jim Beam  
Knob Creek  
Maker's Mark  
Woodford Reserve

## RUM

Bacardi  
Captain Morgan Spiced  
Cruzan Coconut  
Myer's Dark

## SCOTCH

Glenmorangie 10 yr  
Glenlivet 12 yr  
Macallan 12 yr

## GIN

Bombay Sapphire  
Hendrick's  
Tanqueray

## WHISKEY

Crown Royal  
Crown Royal Apple  
Gentleman Jack  
Jack Daniel's  
Jameson  
Southern Comfort

## VODKA

Cathead Honeysuckle  
Ketel One  
Grey Goose  
Tito's

# BEER*thirty*



"Ask your server about our seasonal and local beer on rotation

# WINE

## RED

**Meiomi** *pinot noir* 10 / 44

**La Crema** *pinot noir* 10 / 44

**Meiomi** *cabernet* 10 / 44

**Josh Cellars** *cabernet* 8 / 34

**7 Moons** *red blend* 8 / 34

## HOUSE WINE 6 / 25

*pinot grigio, chardonnay,  
pinot noir, merlot & cabernet*

## WHITE

**Kim Crawford** *sauvignon blanc* 9 / 39

**Ecco Domani** *pinot grigio* 8 / 34

**William Hill** *chardonnay* 9 / 39

## SPARKLING + SIPS

**La Marca** *prosecco* 10 / 44

**Chloe** *rose'* 8 / 34

# CORDIALS & cognacs



BÉNÉDICTINE  
LE PALAIS



DISARONNO

Frangelico

Grand Marnier®



KAHLÚA

Nocello®

# AFTER dinner

White Chocolate Caramel Creme Brûlée  
Mama's Bread Pudding with Whiskey Sauce  
Cheesecake | strawberry, chocolate