

cocktails

beverage director: *Mae Strubel*

montana 12

bay infused wódka vodka, cranberry syrup, lemon

our house cocktail; nostalgic and inviting

lindenwood forest 15

sage infused suyo quebranta pisco, rosen bitter liqueur, lime cordial

herbal, musky and lively

equinox 17

la gritona reposado washed with carnitas fat, manzanilla sherry, nixta licor de elote, lime oil, esquites rim

savory, mineral, and umami

loon lake 16

shagbark & cardamom infused st. george terroir gin, apple syrup, lemon, daylily delaware pet nat

crisp and woodsy

freckerville 15

siembra valles tequila, salted tomato syrup, bitter orange liqueur, lime, salt and pepper rim

refreshing and lush

oakdale 17

pinhook rye whiskey, amaro della sacra, buttercup squash pureé, shiitake tincture, black pepper

rich, earthy and unctuous

shot

cottonmouth 10

la gritona reposado shooter, esquites salt, lime

our snakebite

no & low abv

harvest moon 8

jasmine, apple syrup, chaga tincture, lemon

floral and earthy, tincture contains 25% abv, we use ~ 2 mls

demi moore 6

hibiscus, tamarind, lime

sweet and refreshing

