

cocktails

beverage director: *Mae Strubel*

montana 13

bay infused wódka vodka, michigan cherry syrup, lemon

our house cocktail; nostalgic and inviting

loon lake 16

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

crisp and woodsy

gone girl 15

rosemary infused suyo pisco, marseille amaro, strega liqueure,

rosemary allspice syrup, egg white, lemon

herbal, musky, and funky { vegan optional }

dead leaves and the dirty ground 17

roasted beet infused st. george terroir gin, la gran señora reposado,

pajarote tamarind ponche, oregano, honey, lime

vegetal, earthy, smooth, and sweet

equinox 17

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

savory, mineral, and umami

shot

cottonmouth 10

la grintona reposado shooter, housemade cherry chili salt, lime

served as a snakebite

no abv

apiary 8

house made herbal 'liqueur', honey, lemon

rich and floral with dark berry notes

little river 8

cranberry, cherry bark, rosemary allspice syrup, lime, tonic

tart and herbal