

**\$8**

**SPARKLING LIMONCELLO**

Limoncello and Prosecco

**ERBACIO**

*Herbal, Sparkling, Yum!*

Prosecco, Stregga Italian Liqueur, Orange Twist

**\$10**

**NEGROMARO**

*An Aromatic Twist On the Negroni*

Cardamaro, Carpano Antica Formula Vermouth, Tanqueray

**GREEN CHILI GIMLET**

*Yes, it's spicy. But you can also taste the green!*

St. George Green Chili Vodka, Fresh Lime

**SAZERAC**

*The New Orleans Classic Cocktail!*

Bulleit Rye, Peychaud's Bitters, Simple Syrup, St. George Absinthe Rinse, Lemon Twist

**\$12**

**ACERO MANHATTAN**

Angel's Envy Bourbon, Carpano Antica Formula Vermouth, Angostura Bitters and Amerena Cherry

**BLACK MANHATTAN**

Bone Snapper Rye, Averna Amaro, Angostura Bitters and Amerena Cherry

**NORTHWESTERN**

*Sweet Aromatics from Piemonte*

A.E Dor Cognac, Barolo Chinato

(an herbaceous fortified wine), Lime Zest

**\$15**

**BEST ZESTED (BARREL AGED)**

Orange-Zest-Infused-Barrel-Aged Ford's Gin,

Kissed with Simple Syrup

Fresh Basil