
STIRRED AND SHAKEN

when to stir and when to shake? stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the martini or manhattan. shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 14 **unfiltered martini**
the original martini created in the 1860's was crafted with equal parts of gin and sweet vermouth. belvedere unfiltered, made with dankowskie diamond rye is combined with dry vermouth to create one of our most popular cocktails.
- 14 **negroni**
created in the early 1900's in florence. the bontanist gin, campari and sweet vermouth. a classic blend of bitter and sweet—the perfect aperitif.
- 13 **botanical crush**
a classic smash. hendrick's gin muddled with fresh lemon, mint and a touch of sugar.
- 12 **cosmopolitan 25**
in honor of the cosmopolitan's 25th anniversary, celebrate with grey goose vodka shaken with muddled limes, cointreau and a splash of chandon rosé.

IN THE BARRREL

what is old is new again. brown spirits are back in style with variations on the classic manhattan and old fashioned using a variety of spirits ranging from traditional ryes to bourbons and rums.

- 13 **rye manhattan**
bulleit rye has notes of cherry, tobacco and cinnamon and is paired with carpano antica sweet vermouth. stirred with fee brothers cherry bitters.
- 12 **craft manhattan**
woodford reserve bourbon has a bouquet of banana bread, orange and vanilla and is paired with dolin rouge a lighter sweet vermouth. stirred with orange bitters.
- 13 **añejo old fashioned**
a tequila variation on the classic old fashioned. hornitos black barrel añejo tequila, simple syrup and angostura bitters.
- 12 **tennessee old fashioned**
a classic old fashioned made with dickel tennessee rye, simple syrup and angostura bitters. served with an orange twist and a cherry.

TIME HONORED

our interpretation of classic cocktails dating back to the 19th century

- 11 **moscow mule**
ketel one vodka, ginger beer and fresh squeezed half lime
- 10 **texas greyhound**
tito's handmade vodka, freshly squeezed grapefruit, lime and simple syrup with a touch of salt.
- 10 **champagne cobbler**
svedka raspberry vodka, fresh lemon, strawberry purée topped with chandon rosé.
- 10 **queen's park swizzle**
a twist on a mojito made with bacardi superior rum, fresh lime, mint and bitters.

WITH WITHOUT SALT

the margarita, also the spanish word for daisy, evolved from the classic cocktail by the same name. the daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the "sidecar" during prohibition. soon after it grew popular in mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 8 **classic margarita**
sauza blanco tequila has hints of jasmine, green apple and grapefruit, paired with fresh lime juice, agave syrup and a splash of triple sec.
- 12 **elevated organic margarita**
casa noble crystal organic tequila from the lowlands of mexico has notes of earthiness and tropical fruit. shaken with cointreau and agave nectar.
- 12 **reposado paloma**
one of the most popular and oldest cocktails in mexico. tres generaciones reposado tequila, fresh grapefruit, lime and club soda. shaken and served with a touch of salt.
- 14 **añejo honey margarita**
patrón añejo has a bouquet of vanilla, caramel and oak. shaken with grand marnier, fresh lime and honey.
- 11 **grapefruit jalapeño margarita**
a sweet heat margarita. avión silver tequila and svedka grapefruit jalapeño vodka. shaken and served on the rocks.

HOMEGROWN

unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best indigenous ingredients available.

- 12 **tequila maple smash**
herradura añejo tequila, maple syrup, fresh lemon and mint, served on the rocks.
- 11 **sunshine orange collins**
hendrick's gin, orange and fresh lemon, topped with club soda.
- 10 **raspberry tea lemonade**
deep eddy sweet tea vodka , fresh lemon, raspberry puree and iced tea.
- 11 **black cherry whiskey sour**
knob creek rye, fresh lemon & sugar shaken with fee brothers cherry bitters.

LEGENDARY COCKTAILS

enjoy some locally inspired cocktails created by our legends bartenders.

- 10 **arizona martini**
arizona distilling's award winning desert dry gin, thumb butte prickly pear grapefruit vodka, shaken with a splash of lillet and a twist of lemon.
- 9 **western sage martini**
thumb butte's award winning western sage gin, a splash of ginger beer and a twist of lime.
- 9 **legendary bloody mary**
thumb butte hot potato serrano and jalapeno infused vodka with legends house made bloody mary mix.
- 10 **desert citrus manhattan**
arizona distilling's copper city bourbon, fresh squeezed lemon shaken with a touch of agave nectar and garnished with a luxardo cherry.
- 10 **pineapple express**
sky pineapple vodka, ginger ale and fresh squeezed lemon.
- 8 **red sangria**
hogue merlot, triple sec, ginger ale and fresh cut fruit.