

HOUSE STANDARDS

DECK DRINKS

206 GUAVA KAZI

locally distilled 206 Vodka, muddled with fresh limes & guava juice, served straight up 7.50

MOJITO

light rum, fresh mint & limes muddled together...served on the rocks w/ float of Cap'n Morgan 9.00

SUNSET MARGARITA

it's twilight all day & night with this cocktail, Cuervo, fresh limes, a splash of cranberry muddled & served with a float of raspberry Chambord 8.75

"A" PALM

Fire Fly Sweet Tea Vodka mixed with fresh lemonade

SINGLE MALT SCOTCH

Glenmorangie 10 yr	10.00
Glen Port Wood 12 yr	11.00
Dalwhinnie	8.50
MaCallan 12 yr	11.00
MaCallan 18 yr	14.50
Oban	9.25
Bunnahabain 12 yr	11.00
Lagavulin 16 yr	11.00

SMALL BATCH BOURBONS

Knob Creek	8.50
Blantons	10.50
Woodford Reserve	9.00
Basil Hayden	9.50

SANGRIA

by the liter cherried brandy, red wine, peach schnapps, cinnamon & fresh citrus fruit aged to wine spodie! 16.50 pint 7.25

POMEGRANATE KAZI

Pearl pomegranate vodka muddled with fresh limes & sours. mixed with a splash of fresh pomegranate nectar 8.75

RUBY DROP

Absolut grapefruit vodka muddled w/ fresh grapefruit & fresh sours. sugar rim 8.75

FRESCA

just like the soda with a Stoli Citros pop & a grapefruit splish 8.75

BLU PRESS

Stoli "Blu"berry vodka over ice with a splash of soda & sprite, garnished with cascading fresh blueberries 7.00

GRANDHATTEN Maker's Mark bourbon shaken damn cold with a touch of Grand Marnier, garnished with an orange twist 9.50

PORTS

Fonseca Bin 27	5.50
Warre's "otima" Porto	8.50
Fonseca LBV	6.50

COGNACS

Hennessy VS	7.50
Courvoisier	7.50
Remy VSOP	7.50