



## COCKTAILS

### *Bartender Creations*

<b>RYE NOT</b>	16
<i>Jack Daniels Rye, Galliano, Antica Formula Vermouth, Orange Bitters</i>	
<b>EL SASSAFRAS</b>	17
<i>El Tesoro Reposado Tequila, Amaro Liqueur, Agave, Apple Juice, House-Made Sour, Sassafras and Sorghum Bitters, Spice</i>	
<b>SMOKED PILAR OLD FASHIONED</b>	17
<i>Papas Pilar Rum, Spiced Cherry Bitters, Orange Bitters, Smoked Applewood Chips</i>	
<b>STRAWBERRY FIELDS</b>	16
<i>Strawberry Infused Prairie Vodka, Fernet-Branca, House-Made Sour, Vanilla</i>	
<b>LA PERA</b>	16
<i>Botanist Gin, St. George Spiced Pear Liqueur, Orange Juice, Cherry, House-Made Sour</i>	
<b>SPICED CHERRY BUIO</b>	16
<i>Basil Hayden Dark Rye, Luxardo Liqueur, Disaronno Amaretto, Spiced Cherry Bitters, Night Swim Porter</i>	
<b>SIGNATURE SANGRIA</b>	16
<i>House-Made Blend of Italian Wine, Fresh Fruits, Brandy, Orange Liqueur</i>	

### *Classic Italian*

<b>APEROL SPRITZ</b>	15
<i>Prosecco, Aperol, Club Soda</i>	
<b>LA LUCE NEGRONI</b>	16
<b>BELLINI</b>	15
<i>Prosecco and Peach Puree</i>	

### *Mocktails*

<b>PESCA</b>	6.50
<i>Pasco Peach Puree, Pomegranate</i>	
<b>FRAGOLA</b>	6.50
<i>Strawberry, Black Pepper, Winter Park Honey</i>	
<b>CETRIOLO</b>	6.50
<i>Cucumber, Lime, Mint, Q Ginger Beer</i>	