



COCKTAIL
MENU

The House

Stubborn Mule - 12
Tito's, Fresh Lime, Ginger Beer

Cultivated Cosmo - 13
Cultivated Cocktails Vodka, Fig-pomegranate
molasses, Bauchaunt, Fresh Lime

Philly Special - 15
Coconut Fat-washed Blue Coat, Raspberry
Syrup, Fresh Lemon, Egg White, Coconut
Bitters

Sage Brush - 13
Chemist American, Maraschino, Campari,
Sage Syrup

Spice Is Nice - 14
Milagro Reposado, Fresh Grapefruit, Fresh
Lime, Chili Syrup, Pinch of Salt

Mulling Along - 14
Rittenhouse Rye, Fresh Lemon, Simple Syrup,
Egg White, Mulled Wine

Fashion Isn't New - 14
Old Forester, Demerara, Angostura Bitters,
Smoke

Bananas Foster - 14
House-infused Cinnamon Rum, Giffard
Banane, Cream, Ginger Bitters, Mexican
Chocolate, Graham Cracker

A Walk In The Woods - 13
Muddy River, Spiced, Wintergreen, Juniper,
Cranberry-orange reduction, Sparkling Cider



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After Thoughts

Irish Tea-ling - 13

Teeling's, Honey, Black Tea, Lemon Twist

Double Shot - 14

Vanilla Infused Vodka, Coffee Liqueur,
Montenegro, Espresso Syrup, Pumpkin Spice

Sit Back - 14

Espresso, House-infused Cinnamon Rum,
Simple Syrup, Chantilly, Apple Pie Spice

On The Lighter Side

Sherry Cobbler - 13

Sherry Fino, Oak City Amaretto, Pineapple,
Cherry Syrup, Rosemary

Back In Thyme - 14

Pimm's, House-made Limoncello, Chai Syrup,
Lemon, Thyme Dust

Hydrotherapy - 13

Aquavit, Blueberry Syrup, Lemon, Aquafaba

Free-Spirited

Here's To Health - 10

House-made Pumpkin Horchata, Ginger Syrup,
Cinnamon

See Ya Later - 10

Spiced Apple Butter Tea, Peach Syrup, Lemon,
Mint Dust

Blue Daze - 10

Blueberry Syrup, Fresh Lemon, Sparkling
Water, Lemon Wheel