

COCKTAILS

Classics

| | Value | Premium |
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| Manhattan Whiskey, Sweet Vermouth and Bitters (V): Four Roses (P): Eagle Rare, Rittenhouse Rye or High-West Double Rye (+\$1) | \$7.50 | \$10.00 |
| Old Fashioned Whiskey w/ Muddled Sugar and Bitters (V): Four Roses (P): Eagle Rare, Rittenhouse Rye or High-West Double Rye (+\$1) | \$6.50 | \$9.00 |
| Martini Gin (or Vodka) & Vermouth w/ Olive or Lemon Twist (V): Tanqueray Rangpur, IngeniOz, or Tito's (P): Tattersal, Uncle Val's or St. George | \$7.50 | \$10.00 |
| Margarita Tequila, Bauchant, Lime Juice (V): Exotico Blanco (P): El Mayor Reposado or Vida Mezcal | \$7.50 | \$10.00 |
| Daiquiri Rum, Citrus Juice and Natural Sugar (V): Cruzan Aged Rum (P): Plantation Frozen (+\$2) Strawberry, Lemon or Mixed Berry | \$6.00 | \$8.00 |
| Whiskey Sour Whiskey, Lemon Juice, Natural Sugar, Egg White* (Optional) (V): Four Roses (P): Maker's Mark or Eagle Rare | \$6.50 | \$8.50 |
| Gin & Tonic Gin, House Made Tonic and a Lime Twist (V): Tanqueray Rangpur (P): Tattersal, Uncle Val's or St. George | \$6.50 | \$10.00 |
| Aviation Gin, Maraschino, Crème Di Violette and Lemon Juice (V): Tanqueray Rangpur (P): Uncle Val's | \$7.50 | \$10.00 |
| Tom Collins Gin, Lemon Juice, Natural Sugar and Sparkling Water (V): Plymouth Gin (P): Ransom Old Tom | \$6.00 | \$8.00 |
| Irish Coffee Arcadia Coffee, Jameson Irish Whiskey and Sweet Cream | \$6.50 | |
| Moscow Mule Vodka, Ginger Beer, Lime Juice and a Lime Garnish IngeniOz or Tito's Vodka | \$7.50 | |

Arcadian Craft

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| The Arcadian Boozy, whiskey forward drink with a nice blood orange finish. Cedar Ridge Malted Rye, Rittenhouse Rye and Solerno served in coupe | \$11.00 |
| The Septimus Complex, herbal, and alcohol forward with just enough sweetness St. George Terroir Gin, a variety of herbal liquors, and Carpano Antiqua Vermouth served in a coupe | \$13.00 |
| Rose Zephyr Deceptively light, a little sweet, with floral notes Plymouth Gin, St Germain, Solerno, Cranberry Juice, Lemon Juice, topped with soda water in a Collins glass | \$9.50 |
| Vernal Word A spring twist on the Last Word, botanical balanced with citrus and mild sweetness Uncle Val's Botanical Gin, Green Chartreuse, Benedictine, Luxardo, Lime Juice, served in a coupe | \$10.50 |
| Springlet A strongly botanical twist of a Gimlet, basil and cucumber shine against juniper and lime Uncle Val's Gin, lime cordial, basil, cucumber, and a touch of kiwi, served in a coupe | \$10.00 |
| Spring Solstice Sweet and sour, with a touch of bitterness and a tequila backbone Reposado Tequila, Rhubarb Amaro, St Germain, White Vermouth, lemon juice, served on the rocks | \$8.50 |
| Tickled Green Spritz An herbal take on the classic spritz, light and easy drinking Dry Vermouth, Suze herbal liqueur, St Germain, Lemon Juice, Prosecco | \$11.50 |
| Black Cherry Asteroid Inspired by Elon Musk's space faring Roadster, sweet and strong Immature Brandy, Butchetown Brandy, Aperol, Black Cherry juice, served on the rocks | \$11.00 |
| Little Miss Sunshine A bright, sparkling cocktail with a surprise (spicy) finish Exotico Blanco Tequila, house made pineapple/lemon drop pepper shrub, and ginger beer | \$8.00 |
| Spring Storm Earthy and herbal, refreshing, evokes the feel right after the storm Bushmills' Irish Whiskey, Letherbee Gin, Creme di Violette, Grapefruit Juice, egg white* | \$8.00 |

Premium

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| Lola Based on the Kinks song, looks sweet and fruity, reveals itself to be boozy and smokey Immature Brandy, Butchertown Brandy, Mezcal, Pineapple Lemon-drop Pepper Shrub, Campari | \$14.00 |
| Scotch Lodge Adapted from Multnomah Whiskey Library's in Portland's recipe, Scotch forward Auchentoshan Bartender's Malt, Carpano Antiqua, Cynar 70, Luxardo | \$15.00 |
| Bittersweet Dreams Beer, Brandy, Scotch and more come together for a smooth bittersweet blend Copper&Kings American Brandy, Sherry, Ardbeg 10, IPA, Velvet Falernum | \$15.00 |