



SEASONAL SIPS & SPIRITS

Our craft cocktail menu features an array of handcrafted garden to table classic cocktails

Smokey Paloma 15

Fresh Lime & Grapefruit Juices, Brisket Washed Carreno Mezcal, Ancho Reyes Chili Liqueur, Agave

Stone Grove Gin & Citrus 13

Muddled Sage and Orange with Gin, Fresh Lime and Grapefruit Juices and Ginger Beer

House Citrus Margarita 13

Fresh Orange and Lime Juices, Pueblo Viejo Tequila, Agave and Grand Marnier

"Barrel Aged" Smoked Cranberry 16

Manhattan

A Traditional Copper City Manhattan Sous Vide with Mesquite Wood with a splash of Cranberry Syrup, Served in a Smoked Glass