

SPECIALTY COCKTAILS



B O U R B O N S | W H I S K E Y S | B R A N D Y S

A.K.A. Sour

Top shelf bourbon muddled with bordeaux maple. Mixed with Proverbs cabernet wine, freshly juiced lemon, orange bitters. Garnished with a bordeaux cherry.

Smashing Pumpkins Martini

Top shelf bourbon, pumpkin syrup and freshly squeezed lemon juice. Topped with a splash of club soda. Garnished with a cinnamon sugar rim.

The Godfather

Single malt and blended whiskey with DiSaronno stirred and poured over rocks.

The Side Car

Brandy, lemon juice and triple sec. Served with a sugar rim.

Apple of My Eye Sparkler

New York Apple whiskey and cranberry juice. Topped with brut and garnished with a rosemary sprig.

Rosé All Day

Brandy, rosé and citrus married together and strained over ice.

T E Q U I L A & M E Z C A L

Mezcal Mint & Jalapeno Marg

Mezcal muddled with jalapeno and mint. Mixed with fresh lime juice and agave. Topped with club soda and a splash of pineapple. Garnished with a chili salt rim.

Smoking Gun Margarita

Tequila and triple-sec, muddled with muddled rosemary. Mixed with grapefruit and lime juice. Topped with brut and garnished with a lime, chili salt rim and served in a rosemary smoked low ball glass.

Mez'd Up Old Fashioned

Mezcal served with agave, chocolate and cherry bitters, and dashes of Cholula hot sauce and garnished with a chili salt rim.

V O D K A

Grandpa's Ol' Coff*ee Medicine ❄️🔥

Vanilla vodka, coffee liqueur and Apple Pie Irish Cream mixed with your choice of Top of the Lake Cold Brew or hot coffee.

Additional flavors available upon request.

MisBEEhavin' Mule

Honey vodka mixed with lime juice and cinnamon syrup. Topped with apple cider and ginger beer.

Additional Mule options available under 'traditional' cocktails.

Cinnamon Toast Crunch

Vanilla vodka, Jack Fire and Rumchata martini. Served up with a cinnamon sugar rim.

R U M

Apple Cider Mojito ❄️🔥

Spiced rum, fresh agave and lime juice, muddled with mint and topped with apple cider and a splash of soda.

Don't Knock It Til You Chai It ❄️🔥

Brandy and Spiced Rum, mixed with Rumchata, lemon juice and a smidge of agave. Filled with ice to make it chilled or hot tea for some heat.

❄️🔥 option to choose iced or hot

flip over for traditional cocktail options >>>

TRADITIONAL COCKTAILS



BOURBONS | WHISKEYS | BRANDYS

Rye Old Fashioned

Top shelf Rye Bourbon stirred with agave, orange bitters. Poured over rocks and garnished with a boudreaux cherry and a flaming orange peel.

Colorado Manhattan

Top shelf bourbon, sweet vermouth and bitters of choice. Served up garnished with boudreaux cherry.

Brandy French 75

Brandy, lemon juice and agave. Shaken and served up with a sugar rim. Gin French 75 also available.

TEQUILA & MEZCAL

A.K.A. House Margarita

Tequila, triple sec, fresh lime juice, and agave. Shaken and poured over rocks. Topped with brut and garnished with a salt rim and lime wedge.

Cucumber Jalapeno Margarita

Tequila, triple sec, fresh lime juice, and agave. Muddled with jalapenos and cucumber. Shaken and poured over rocks. Garnished with a salt rim and lime wedge.

Margarita of the Day

Dealer's choice!

VODKA

Moscow Mule

*Vodka with lime juice and ginger beer.
Colorado & Carribbean Mules also available.*

Cosmopolitan Martini

Citrus vodka, triple sec, a squeeze of lime and splash of cranberry juice. Served up with a lemon twist.

BEERS

DRAFT BEERS

Ask your server or check our chalkboard beer lists for the most current available Rock Coast Brewery beers.

CANNED CIDERS

*Assortment of Stem Cider flavors available.
Ask your server for details.*

A.K.A. HAPPY HOUR

3PM - 6PM | Tuesdays - Fridays

Discounted Proverbs house wine, A.K.A. House margaritas, and Rock Coast beers.

MUG CLUB MEMBERSHIP

What does my membership get me?

*Mug Club membership (\$15) gets you:
Tuesdays | 1st beer for FREE*

*Wednesday - Sunday | 1st beer 1/2 OFF
Discounted Growler Fills!*

Membership must be renewed each year

flip over for specialty cocktail options >>>