
COCKTAIL LIST

BLACK MARKET AFFAIR - 14

Black Market Rye, Averna amaro, Disaronno, Kahlúa coffee liqueur, orange twist

VILLAGE VESPER - 14

Hendry's vodka, Empress gin, Lillet Blanc, lemon twist

BLOOD ORANGE MARGARITA - 14

El Cimarron reposado tequila, fresh-squeezed blood orange juice, lime juice, agave nectar, salt rim

BAREFOOT & BACKWARDS - 14

Del Maguey "Vida" mezcal, Green Chartreuse, Aperol, lime juice, fresh-squeezed grapefruit juice

MASON SMASH - 14

Buffalo Trace bourbon, Chateau aloe liqueur, lemon juice, turbinado simple syrup, muddled orange and mint

PARDON MY FRENCH - 14

Cleo gin, Giffard "Pamplemousse" liqueur, Carpano dry vermouth

ISLAND FEVER - 14

Myers's light rum, Myers's dark rum, Rumchata, Giffard "Banane du Bresil" liqueur, pineapple juice

CODI'S DAIQUIRI - 14

Myers's light rum, lime juice, pineapple juice, simple syrup, absinthe rinse

PEACH OLD FASHIONED - 14

Rittenhouse rye, Giffard's peach liqueur, turbinado simple syrup, Angostura bitters, peach bitters

STRAWBERRY BASIL LEMON DROP - 14

Hendry's vodka, strawberry purée, triple sec, lemon juice, fresh basil

LAVENDER BLUES - 14

Hendry's vodka, house-infused lavender simple syrup, muddled blueberries, lemon juice, soda water

RABBIT CHASER - 13

Hendry's vodka, fresh-pressed grapefruit juice, fresh grapefruit wedge

DIRTY STEIGL - 13

Hendry's vodka, Steigl Radler grapefruit

THE THRONE - 250

Rémy Martin "Louis XIII" 100 Yr. Cask-Aged Cognac, Lillet Blanc, lemon oils

TO - GO COCKTAILS

Due to the recent change in California Alcohol Laws, we are pleased to offer to-go cocktails available for take-out. We measure out 3 servings for each \$34 cocktail. Food purchase is required.

ask your server about the barrel club
