

# The COCKTAIL MENU

## CLOVER CLUB

Beefeater gin, raspberry syrup, lemon juice, egg white

**\$12**

## BURNE SMASH

Casamigos anejo tequila, simple syrup, orange mint, sweet + sour

**\$10**

## ESPRESSO MARTINI

Grey goose vodka, coffee liqueur, egg white, espresso, vanilla simple syrup

**\$12**

## PUTTERED RUM

Captain morgan rum, spiced butter cream mixture, apple cider

**\$10**

## BRANDY ALEXANDRA

Korbel brandy, vanilla bean ice cream, creme de cacao, powdered cocoa

**\$12**

## BLACKBERRY PEACH OLD FASHIONED

Bulleit bourbon whiskey, blackberry simple syrup, peach puree, bitters, soda water

**\$12**



# The DRINKS + DESSERTS

## TAP BEER

3 Sheeps Troy Burne Pilsner  
Surly Furious IPA  
Summit EPA  
New Glarus Spotted Cow  
Coors Light  
Rotational Taps

**\$7**

## REDS

Cabernet Sauvignon  
Pinot Noir  
Merlot

## WHITES

Sauvignon Blanc  
Pinot Grigio  
Chardonnay

**\$9 GLASS/\$27 BOTTLE**

## BROWN BUTTER CAKE

Vanilla ice cream + raspberry sauce

**\$9**

## NEW YORK CHEESECAKE

Choice of chocolate or raspberry sauce

**\$8**

## CHOCOLATE BUNDT CAKE

Chocolate sauce drizzle

**\$9**

