

COCKTAILS

Seasonal Specialties \$14

Headless Horseman

Vida Mezcal, Cardamaro, Homemade Pumpkin Butter, Cointreau, Lemon, Pepitas, Nutmeg

Scarborough Faire

Maker's Mark 46, Herbaceous Simple Syrup, Black Cherry Liqueur, Orange

Pumpkin Ol' Fashioned

Bulleit Bourbon, Grand Mariner, Maple, Homemade Pumpkin Butter, Orange Bitters, Luxardo Cherry

New York Sour

Knob Creek Rye, Cardamaro, Fresh Lemon, Simple, Bitters, Malbec Float

Clooney Fizz

House Made Vanilla Bean Infused Casamigos Tequila, Solerno Blood Orange Liqueur, Cinnamon-Caramel Syrup, Orange Bitters, Egg White

Ruby Collins

Absolut Elyx Vodka, Giffard Pamplemousse Grapefruit, Fresh Sour, Champagne, Lime-Salt Rim

Spiced Pear Collins

Hendrick's Gin, Pear Purée, Herbaceous Simple Syrup, Lemon, Champagne, Rosemary

Marksman

Gosling's Dark Rum, Apple Cider, Cinnamon-Caramel Syrup

Ginger Sidecar

Copper & Kings Brandy, Canton Ginger, Lemon, Simple Syrup, Candied Ginger

Black Widow

Casamigos Repasado Tequila, Giffard Apricot, Lemon, St. Germain, Hibiscus

Swindler

House Made Bacon Infused New York Honey Rye Whiskey, Brown Sugar, Angostura Bitters, Smoked Salt/Raw Sugar Rim

The Hustler

House Made Vanilla Bean Infused Casamigos Tequila, Canton Ginger, Berentzen Pear, Rosemary

Madison Classics - \$12

Fusion Martinis

House Made Pineapple Infused Vodka or Strawberry-Mango Infused Tequila

The Organic

Square One Cucumber Vodka, Strawberry, Cucumber, Lime

El Más Macho

Sauza Tequila, Agave Nectar, Basil, Jalapeno, Fresh Citrus

All My Ex's

Titos Vodka, St. Germaine, Strawberries, Agave Nectar, Cilantro, Moscato