



The Landing Martini 16

*Locally distilled Bently Heritage Source One Vodka
Blue cheese stuffed olives
Shaken dry with Carpano Vermouth*

Mountain Manhattan 17

*A smoky Laphroaig rinse to start things off
Featuring Basil Haydens Dark Rye and Montenegro Amaro, this classic is finished with old fashioned
bitters and Antica Sweet Vermouth*

Salted Karamel White Russian 14

*Stoli salted karamel vodka, kahlua and cream
Caramel and salt decorate the glass making this extra sweet and extra savory from first sip to last*

Lavender Bee's Knees 15

*Locally distilled Bently Heritage Juniper Grove Gin,
the perfect balance of honey and lemon
A hint of Lavender bitters is what makes it the
bee's knees*

Cherry Maple Sour 16

*A classic sour with Woodford Reserve.
Traditional recipe including egg whites, lemon, a hint of cherry and Frangelico.*

Caramel Apple Brulee 14

*House made spiced apple cider is served warm with Stoli salted caramel vodka and a hint of vanilla
Finished with whipped cream and a bruleed apple*

Five Spice Dark and Stormy 15

*Bartender spiced Goselings dark rum is layered with our very own ginger shrub and a splash of soda
and candied ginger on top*

Smokey Mountain Old Fashion 18

*We feature Casamigos Anejo and a hint of Mezcal
We add house made cocoa nib simple syrup and chocolate bitters, then top with a flamed orange peel*

Figuratively Speaking 15

*Fig Syrup blends effortlessly with 12 year aged Chivas Regal Scotch Whisky. Angostura bitters and the
delicate Peychauds bitters complete this elegant drink*

Spiced Mulled Wine 14

*Exclusively offered from Thursday through Sunday
we craft a fresh batch of Mulled wine with seasonal ingredients for you to enjoy*