

COCKTAILS

SAZERAC €11

Bulleit Bourbon, Absinthe, sugar and Peychaud's Bitters

OLD FASHIONED €11

Maker's Mark Bourbon, Fee Bros. Barrel Aged and Cherry Bitters, whiskey cherries, fresh orange

LIMONCELLO PROSECCO €12

House-made Limoncello topped off with Prosecco

WHISKEY SOUR €10

Jameson mixed with freshly squeezed sour mix, garnished with a whiskey cherry over ice

GINGER RABBIT €11

Vodka with ginger puree, fresh lemon juice, and Fee Bros. Grapefruit Bitters, served up

TAPHOUSE MOJITO €10

Havana Especial Rum, mint, fresh lime juice, sugar

HABANERO MARGARITA €11

Jose Cuervo, freshly squeezed sour mix, habanero simple syrup, Grand Marnier

CUCUMBER SLING €11

Hendrick's Gin, cucumber syrup, fresh lemon juice, served up

FRENCH MARTINI €10

House infused pineapple vodka, Chambord, pineapple juice
