



Specialty Cocktails

Angus Barn Smoked Old-Fashioned	29
Crafted with our Angus Barn No. 6 Maker's Mark Private Selection and our special proprietary syrup, served tableside in a custom smoke box	
Angus Barn Gold Rush	16
Honey from our on site apiary, fresh lemon juice, chai spice, and Baker's 7 Year Bourbon	
Porto Tonic	12
White Port, tonic, and a splash of fresh orange juice	
Coastal Cowboy	13
Blue Shark Vodka, muddled lime, ginger beer, pomegranate, and sparkling grape juice	
Palomita	14
Sabor del Sol Reposado Cristalino, fresh house sour, grapefruit soda, and a Tajín smoked salt	
Black Walnut Manhattan	22
Woodford Double Oaked, Amaro Averna, Fot-Li Vermouth, Black Walnut & Angostura bitters	
Sicilian Sour	21
Buffalo Trace Single Barrel, fresh pressed sour, Angostura bitters, and a Florio Marsala float	
Two Token Bramble	14
Muddled blackberries, fresh lemon juice, Chambord, Sutler's Gin, and a splash of orange juice	
The Wild Mule	14
Wild Turkey American Honey and fresh lemon juice with ginger beer in a copper mug	
Stevo-Tito	15
Tito's Vodka, Limoncello, and pomegranate juice topped with grapefruit soda	
Southern Beach	13
Southern Comfort, Peach Schnapps, and Amaretto with pineapple, cranberry, and orange juice	
Flirtini	13
Vodka, Chambord, and triple sec mixed with pineapple and cranberry	
Sawdust Pie in the Sky	13
Pecan vodka, coconut rum, butterscotch, and cream, finished with a swirl of caramel	