

Grazing Room Signature Cocktails

Apéritifs

Priorat Natur Vermut Spritzer – Spanish organic herb-infused vermouth, club soda, orange twist, rosemary sprig

Yuzu Sake Spritzer – yuzu (tastes of mandarin orange) sake, cava, blood orange

Signature Cocktails

Alpine Margarita – Don Félix tequila silver, Zirbenz stone pine liqueur, lemon, Angostura bitters, simple syrup, mezcal spritz

Blackberry Mojito – Spiced rum, mint simple syrup, organic blackberries, lime, fresh mint

Chef's Bloody Mary – spiced Bloody mix, vodka, pickled vegetables, garnishes, lime

Cucumber Lemonade – Tanqueray gin, fresh lemon, simple syrup, cucumber

Honey Grapefruit Martini – Hayman's gin, grapefruit, Krupnik honey liqueur, lime, thyme

Hot & Dirty Blue – Hayman's gin, local blue cheese stuffed olives and/or pickled green beans, brine, splash lemon, house blended ghost pepper sauce

Italian Gentleman – Knob Creek bourbon, Campari, simple syrup, lemon, citrus bitter

Maple Manhattan – Knob Creek rye whiskey, Grant Family Farm maple syrup, Eden Cider Bitters (VT) bitters, Bada Bing cherry

Passionfruit & Coconut Caipirinha – Cachaça, coconut water, turbinado sugar, lime, passionfruit ice ball

Pomegranate Grappa Highball – Grappa, pomegranate juice, mint syrup, lemon, lime, club soda

Rose 75 – Glendalough Rose Gin, prosecco, lemon, simple syrup, Peychaud's bitters

Strawberry Belle – Bourbon, Belle de Brillet (pear and cognac liqueur), lime, ginger beer, candied ginger, strawberry