

Table 28

EXECUTIVE CHEF SCOTT RAINS

Signature Cocktails \$12

Classic Cucumber

Cucumber Infused Vodka + Elderflower Liqueur + Lemon + Prosecco

Jack and the Beanstalk

Jack Daniels Whiskey + Basil Syrup + Lemon

City of Gold *

El Dorado 3 Rum + Apricot & Macadamia Nut Liqueur + Lime + Arkansas Honey + Peach Bitters

Thai's to Oaxaca

Mezcal + Cantaloupe & Thai Chili Shrub + Lemon + Angostura Bitters

Blaze of Glory

Lunazul Tequila + Strawberry & Tarragon Shrub + Lime + Angostura Bitters

Shy Little Violet

Hendrick's Orbium + Crème de Violette + Lemon + Peach Bitters

Cia's Sangria

Seasonal Fruits + Wine + Liqueurs

*May Contain Nuts
Taxes Not Included

Table 28

EXECUTIVE CHEF | SCOTT RAINS

Classic Cocktails \$10

Old Fashioned

Old Grand Dad Bonded Bourbon + Raw Sugar + Bitters Blend + Orange Peel

Sazerac

Rye Whiskey + Raw Sugar + Peychaud's Bitters + Herbsaint + Lemon Peel

Daiquiri

El Dorado 3 Rum + Lime + Simple Syrup

Margarita

Lunazul Tequila + Triple Sec + Lime + Simple Syrup + Angostura Bitters

Tom Collins

Broker's Gin + Lemon + Simple Syrup

Moscow Mule

Rocktown Vodka + Lime + Ginger Beer

Local Beer \$5

Flyway Bluewing Blueberry Wheat Ale + Flyway Honeybird Honey Blonde Ale + Lost Forty Second Rodeo + Lost Forty Rockhound IPA + Lost Forty Easy Tiger Mexican Style Lager + Lost Forty Puffy Jacket Baltic Porter + Ozark Lager + Ozark IPA + Ozark Cream Stout

Michelob Ultra \$4

Argus Cider \$5

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