

COCKTAILS

EAST 8 HOLD UP

Ketel One and Aperol shaken until fluffy with fresh pineapple and passionfruit.

Light, Fruity, Summery

\$22

PLANTATION ZOMBIE

Plantation traditional dark rum, Plantation 3 star white rum, Plantation 69% OFTD rum and absinthe, with a twist of passionfruit, lime and other secret tiki syrups.

Boozy, Fruity, Tiki

\$25

POMEGRANATE COSMOPOLITAN

Top shelf Russian vodka, Pomegranate liquor and fresh lime topped off with a flamed orange peel.

Elegant, Fresh, Sour

\$22

GOJI BERRY & SLOE NEGRONI

English sloe gin, Fair Trade Goji Berry liquor and Campari stirred down on ice.

A sweeter styled Negroni.

Sweet, Bitter, Boozy

\$20

WOLF OF BRUNSWICK

A local Brunswick made gin, Montenegro and fresh lime, all shaken with hand smoked rosemary.

Herbaceous, Balanced, Intricate

\$22

COCKTAILS

CHICAGO SOUR

Koval rye whisky from Chicago's first post prohibition distillery balanced with a whole shot of Angostura bitters, fresh lime and orgeat.

Herbal, Boozy, Balanced

\$25

PEACH TWIST

A twist, on a Caipirinha. Cachaca, a clear sugar cane spirit, twisted with peaches, lime, and peach liquor.

Tart, Sweet, Fresh

\$20

THE BLUE MOON

Parfait Amour, a violet and rose liquor, shaken with Tanqueray and lemon.

Delicate, Floral, Intricate

\$22

MINT SLICE MARTINI

Baileys, Kettle One vodka and a white chocolate liquor all shaken till fluffy and smooth. Just like a mint slice that you can drink!

Fluffy, Sweet, Creamy

\$22

IRISH ROSE

A sour using Bushmills Irish Whiskey, served up with fresh lemon juice and rose petal syrup.

Sweet, Light, Elegant

\$20