

Locally Inspired Cocktails

TROPICAL SANGRIA

Appalachian Gap rum, mango infused moscato, coconut water, fresh ruby red grapefruit juice, pineapple juice with a toasted coconut rim. \$10

BERRY PORT SMASH

Graham's Six Grapes Reserve Port, with muddled mint, blackberry coulis, fresh limes and club soda. \$9

RED AND GINGER

Vermont Spirits Crimson Vodka, Domaine de Canton ginger liqueur and organic agave. \$11

CITRUS BASIL JULEP

Smugglers' Notch bourbon with fresh muddled basil, lemon and simple syrup. \$11

GREEN MOUNTAIN GREYHOUND

Green Mountain Organic vodka with fresh ruby red grapefruit juice and GUS ruby soda. \$11

FLOWER POWER

Silo lavender vodka, St. Elder liqueur, prosecco and an edible flower. \$11

KIWI BLUEBERRY MOJITO

Appalachian Gap rum with muddled fresh mint, a kiwi and blueberry syrup, fresh lime and club soda. \$11

PAMPLEMOUSSE 75

Barr Hill gin, house made cardamon syrup and fresh ruby red grapefruit juice with a float of prosecco. \$10

PEPPERITA

Casamigo's reposado tequila muddled with house pickled peppers, fresh cilantro, limes, house made sour mix and a splash of Thomas Dairy OJ. \$12

BERRY LEMON COOLER

Appalachian Gap white whiskey, blackberry coulis and house made lemonade. \$11