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WINE & COCKTAIL BAR

FALL FEATURED COCKTAILS

BAD APPLE 16

-fruity, delicate, up-

kettle one, green chartreuse, lime juice, lemon juice, apple juice, matcha apple syrup, ginger cordial

SOUL PLANE 17

-floral, tart, up-

empress gin, maraschino, lime juice, crème de violette, lavender syrup, bitters

ROSIE CHEEKS MANHATTAN 15

-spirit forward, subtle, rocks-

makers mark, dry vermouth, sweet vermouth, chambord, angostura bitters

CHAI 'N' RYE 16

-nutty, gourmand, spicy-

jack daniels rye, frangelico, chai syrup, lemon, crab apple bitters

AUTUMN PEACHES 17

-seasonal, refreshing, fruity-

makers mark, lemon juice, peach black tea syrup, amaro lucano

OAXACAN GRANADA 15

-smokey, fruity, rocks-

tequila, cinnamon infused mescal, lime cordial, pomegranate, moondog, angostura, clingstone bitters