



LIBATIONS



BARREL AGED COCKTAILS

*aged in house for up to four weeks
in charred white oak barrels*

TOM FORD

Bulleit Rye, Carpano Antica, angostura & orange bitters 11

BRICK OLD FASHIONED

Jim Beam, turbinado syrup, bitters 11

SUB'LIME' GIMLET* 10

Svedka vodka, fresh lime, house elderflower foam

BLOOD ORANGE COSMO 10

Svedka orange, triple sec, fresh lime, blood orange

JALORITA 9

*Jose Cuervo Silver, habanero syrup, fresh muddled
watermelon, orange liqueur, lime*

MIKE'S HARDER LEMONADE 11

Bulleit Bourbon, simple, blackberries, lemon, club soda

LIME WINE SPRITZ 9

Brick House White, simple, mint, lemon, lime, club soda

JUST PEACHY 10

*Svedka Lemon, peach schnapps, blood orange syrup,
peaches, club soda*

****DRINK IT FORWARD \$5****

The best way to thank our hard working kitchen crew. With a drink!



*Consuming raw or undercooked ingredients may increase your risk of a food borne illness