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# LIBATIONS

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## BARREL AGED COCKTAILS

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

### TOM FORD

*Bulleit Rye, Carpano Antica, orange bitters 11*

### BRICK OLD FASHIONED

*Jim Beam, turbinado syrup, bitters 11*

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### SUB'LIME' GIMLET\* 10

*Svedka vodka, fresh lime, house elderflower foam*

### BLOOD ORANGE COSMO 10

*Svedka clementine, orange liqueur, fresh lime, blood orange*

### SANDÍA MARGARITA 9

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

### MIKE'S HARDER LEMONADE 11

*Bulleit Bourbon, turbinado syrup, fresh blackberries, lemon*

### LIME WINE SPRITZ 9

*Brick House White, fresh mint, lemon, lime, club soda*

### JUST PEACHY 10

*Svedka Lemon, peach schnapps, fresh peaches, blood orange*

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

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

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