

SPECIALTY COCKTAILS

Pineapple Upside Down \$10

Whipped vodka, pineapple juice and grenadine topped with whipped cream and a cherry

Royal Hawaiian \$12

Empress Gin, Amaretto, pineapple juice and lemon

Honey Island Rum Punch \$11

Pineapple Rum, Dark Rum, orange juice, pineapple juice, lime juice and grenadine

Bayou Water \$9

Sweet Tea Vodka and lemonade

Cypress Lemonade \$8

Lemonade vodka, redberry vodka, Pama pomegranate, & lemonade

Trash Can \$17

Vodka, gin, rum, peach schnapps, blue curacao, triple sec, melon liqueur, sprite, sweet and sour, topped with a can of tropical red bull served in a trash can!

Cypress Old Fashioned

House Bourbon, Woodford cherries, orange bitters, simple syrup, with a cherry and an orange peel

Single \$12 Double \$16

Cypress New Fashioned

Bumbu Rum, woodford cherry, orange bitters, simple syrup, garnished with a cherry and an orange peel

Single \$12 Double \$16

WINE

House Wine (\$7/28):

Cabernet Sauvignon, Red Blend, Pinot Grigio, Chardonnay, and Pinot Noir

Rose

La Crema \$11

Santa Marg Sparkling (\$12/40)

Chardonnay \$10

Kendall Jackson

Moscato \$12

Ca Bianca

Sauvignon Blanc (\$8.50/25.50)

Oyster Bay

Cypress Wine (\$9/30)

Cabernet or Chardonnay

CANNED DRINKS

Light Twisted Tea \$4

High Noon (Watermelon/Pineapple) \$4.50

Strawberry Lemonade Truly \$4.50

