

\$14

\$14

\$13

\$13

\$12

PUMPKIN WHITE RUSSIAN

with a cinnamon sugar rim.

RUM

SPICED PEAR

GINGER SNAP

cinnâmon stick.

HARVEST APPLE FIG

made fig syrup, and apple cider.

CRISP AUTUMN BREEZE

Blue Coat Gin, house-made cranberry

syrup, fresh lime juice, elderflower, and

cranberry liqueur. Topped with ginger beer.

Summerseat Vodka, coffee liqueur,

pumpkin purée, and cream. Served over ice

Ashlynn Rum, house-made spiced syrup, fresh

lemon juice, and pear nectar. Garnished with

torched cinnamon sugar pear slices.

Ashlynn Pumpkin Spiced Rum, ginger

liqueur, lemon juice, house-made spiced syrup, and pear nectar. Garnished with a

Featuring both Ashlynn Pumpkin Spiced Rum and Ashlynn Caramel Apple Whiskey, house-

Served with a cinnamon sugar rim.

FIG OLD FASHIONED

syrup, and plum bitters.

JALAPEÑO PEAR

soda and cranberries.

MORGUE-A-RITA

garnished with pear slices.

CRANBERRY PALOMA

Featuring Ashlynn Bourbon, fresh lemon juice,

and house-made spiced syrup. Topped with

A unique twist on the classic old fashioned featuring Ashlynn Bourbon, house-made fig

Ashlynn Agave Spirit, orange liqueur, fresh lime, and apple cider. Rimmed with cinnamon sugar and garnished with a torched cinnamon stick.

Jalapeño infused Agave Spirit, graham cracker syrup, and pear nectar. Served over ice and

Ashlynn Agave Spirit, orange liqueur, cranberry syrup, and grapefruit juice. Topped with club

Ashlynn Agave Spirit, orange liqueur, fresh lime,

black lava salt, and a charred lime wheel.

and agave honey. Garnished with black luster dust,

AGAVE SPIRIT

APPLE CIDER MARGARITA

ginger beer and toasted marshmallows.

\$12

\$14

\$12

\$13

\$12

\$13

FIREPIT MULE







	10 10 1		<u>.</u>
COCKTAILS		MOJITO	\$13
COSMOPOLITAN	\$12	Choice of: mango, raspberry, strawber pomegranate, pineapple, coconut, kiw or guava.	rry, i
Summerseat Vodka, orange liqueur, fresh lime, and cranberry. Served in a martini glass.		WHAT A BEE NEEDS A prohibition-era cocktail featuring Dr Gin, fresh lemon, pure honey, and a	\$11 y
ESPRESSO MARTINI	\$14	honey stick. Served up or over ice.	
A crowd-pleasing mix of Summerseat		SUMMER-RITA	\$13
Vodka, espresso, coffee liqueur & house- made vanilla syrup. Served in a chilled coupe with a fine double strain.		Vodka inspired margarita featuring Summerseat Vodka, orange liqueur, fro lime, and house-made guava syrup. Served over ice with lime zest.	
DIRTY BLUE MARTINI	\$11	served over ice with time zest.	
An end of the day cocktail with ice shaken Summerseat Vodka and olive brine. Served in a chilled glass and garnished with blue cheese stuffed olives.		DESSERT	
MORRISVILLE MULE	\$10	DARK CHOCOLATE ESPRESSO OLD FASHIONED	\$14
Featuring Summerseat Vodka, fresh lime, & ginger beer.		Featuring espresso infused Ashlynn Bourbon, dark chocolate liqueur, caca- bitters & rich demerara. Served over ic	o ce
SMOKED OLD FASHIONED	\$14	with dark chocolate shavings.	
A classic, smoked old fashioned with Ashlynn Bourbon, house mix bitters & rich demerara. Served over ice with a bourbon cherry & an orange peel.		CHOCOLATE COVERED ALMOND WHITE RUSSIAN Featuring Summerseat Vodka, coffee a almond liqueur, cacao bitters, cream &	
MANHATTAN	\$14	dark chocolate shavings.	-
Featuring Ashlynn Bourbon stirred with sweet red vermouth. Served up with a bourbon cherry.		COFFEE	
ASHLYNN LEMONADE	\$14	*Featuríng ílly Italian espresso	
Ashlynn Bourbon, white peach, fresh		DOUBLE ESPRESSO	\$3.95
lemon, and lemonade.		CAPPUCCINO	\$3.95
ORANGE CRUSH	\$13	SPIKED CAPPUCCINO	\$7

A GRATUITY OF 20% WILL BE CHARGED FOR PARTIES OVER 6.

Summerseat Vodka, orange liqueur, and fresh orange juice topped with club soda.

SPIKED CAPPUCCINO Featuring Summerseat Vodka

\$7