



SPRING LIBATIONS

VODKA

BEET THE HEAT

Summerseat Vodka paired with fresh lemon juice, orange liqueur, mango purée, and beet root juice. Served in a wine glass with micro green garnish.

\$14

PINEAPPLE COOLER

Summerseat Vodka, orange liqueur, and pineapple juice. Served over ice and topped with club soda.

\$12

BASIL IN BLOOM

Summerseat Vodka, elderflower, house-made basil syrup, lime, and fresh cucumber juice. Served in a coupe with a basil sprig garnish.

\$14

GIN

THAT'S MY JAM

A martini mixed with Blue Coat Gin, orange liqueur, raspberry jam, and fresh lemon juice. Garnished with raspberries.

\$14

BLUEBERRY LAVENDER

A refreshing mix of Blue Coat Gin, orange liqueur, house-made blueberry syrup, and lemon juice topped with club soda and blueberries.

\$13

BLOOMING MEADOWS

Elderflower Gin, orange liqueur, house-made basil syrup, and fresh lemon juice. Garnished with spring flowers.

\$14

AGAVE SPIRIT

STRAWBERRY BASIL MARGARITA

Ashlynn Agave Spirit, orange liqueur, muddled basil, fresh lime, and house-made strawberry syrup. Served over ice with a tajin rim.

\$14

RASPBERRY APRICOT PALOMA

Ashlynn Agave Spirit, orange liqueur, fresh lime juice, and house-made raspberry/apricot syrup. Topped with club soda and raspberries.

\$14

SPICY RHUBARB

Jalapeño infused Agave Spirit, orange liqueur, fresh lime, and house-made rhubarb syrup. Served over ice with a tajin rim.

\$14

RUM

BLACKBERRY LEMONADE

Ashlynn Rum, orange liqueur, muddled blackberries, and lemon juice. Served over ice and topped with lemonade.

\$13

STRAWBERRY BANANA DAIQUIRI

Ashlynn Rum, fresh lime, and house-made strawberry banana syrup. Garnished with strawberries and bananas brûlée.

\$14

GUARAPO

Ashlynn Pumpkin Spiced Rum, Ginger liqueur, and fresh lime juice. Topped with club soda and a lime wheel brûlée garnish.

\$13

WHISKEY

ASHLYNN BOULEVARDIER

Featuring Ashlynn Bourbon stirred with Aperol and Rosé wine over an ice ball. Garnished with an orange peel.

\$14

BLUEBERRY CITRON

Ashlynn Bourbon shaken with orange liqueur, house-made blueberry syrup, and fresh lemon. Served over ice and topped with club soda.

\$14

RASPBERRY APRICOT OLD FASHIONED

Ashlynn 110 Whiskey, house-made raspberry apricot syrup, and orange bitters. Garnished with an orange peel and raspberries.

\$14

ALL THE BUZZ

Ashlynn traditional Whiskey, elderflower, lavender syrup, honey, and fresh lemon juice. Served over ice and garnished with a honey comb and lavender flowers.

\$14

CARAMEL APPLE SOUR

Ashlynn Caramel Apple Whiskey, fresh lemon & lime juice, and simple syrup. Served over ice and garnished with a torched cinnamon sugar apple slice.

\$12



CLASSICS

COCKTAILS

COSMOPOLITAN

\$12

Summerseat Vodka, orange liqueur, fresh lime, and cranberry. Served in a martini glass.

ESPRESSO MARTINI

\$14

A crowd-pleasing mix of Summerseat Vodka, espresso, coffee liqueur & house-made vanilla syrup. Served in a chilled coupe with a fine double strain.

DIRTY BLUE MARTINI

\$11

An end of the day cocktail with ice shaken Summerseat Vodka and olive brine. Served in a chilled glass and rinsed with a splash of dry vermouth.

MORRISVILLE MULE

\$10

Featuring Summerseat Vodka, fresh lime, & ginger beer.

SMOKED OLD FASHIONED

\$14

A classic, smoked old fashioned with Ashlynn Bourbon, house mix bitters & rich demerara. Served over ice with a bourbon cherry & an orange peel.

MANHATTAN

\$14

Featuring Ashlynn Bourbon stirred with sweet red vermouth. Served up with a bourbon cherry.

ASHLYNN LEMONADE

\$14

Ashlynn Bourbon, white peach, fresh lemon, and lemonade.

ORANGE CRUSH

\$13

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

MOJITO

\$13

Choice of: mango, raspberry, strawberry, pomegranate, pineapple, coconut, kiwi or guava.

WHAT A BEE NEEDS

\$11

A prohibition-era cocktail featuring Dry Gin, fresh lemon, pure honey, and a honey stick. Served up or over ice.

SUMMER-RITA

\$13

Vodka inspired margarita featuring Summerseat Vodka, orange liqueur, fresh lime, and house-made guava syrup. Served over ice with lime zest.

DESSERT

DARK CHOCOLATE

\$14

ESPRESSO OLD FASHIONED

Featuring espresso infused Ashlynn Bourbon, dark chocolate liqueur, cacao bitters & rich demerara. Served over ice with dark chocolate shavings.

CHOCOLATE COVERED

\$13

ALMOND WHITE RUSSIAN

Featuring Summerseat Vodka, coffee and almond liqueur, cacao bitters, cream & dark chocolate shavings.

COFFEE

**Featuring illy Italian espresso*

DOUBLE ESPRESSO

\$3.95

CAPPUCCINO

\$3.95

SPIKED CAPPUCCINO

\$7

Featuring Summerseat Vodka

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