



COCKTAILS

BLACK BUTTE MANHATTAN | 17

black butte american single malt whiskey, averna amaro, angostura bitters, bordeaux cherry

EMBER AND ORCHARD | 16

vida mezcal, cinnamon, cardamom, apple, lime, agave, nutmeg

CEDAR GIMLET | 15

wild roots gin, cedar digestif bitters, lime, simple syrup, egg white, cedar sprig garnish

APPLEWOOD SMOKED OLD FASHIONED | 21

buffalo trace, house demerara syrup, angostura and orange bitters, smoked applewood with expressed orange, bordeaux cherry

LODGE ELIXIR | 18

bourbon, aperol, lemon, demerara syrup, angostura bitters, laphroaig scotch float, expressed lemon

CONSIGLIERE'S CHOICE | 19

house infused parmesan vodka, filthy salt brine, anchovy-stuffed manzanilla olives

ROSEMARY PEAR MULE | 14

clear creek pear brandy, lime, angostura bitters, toasted rosemary, cock & bull ginger beer

MOCKTAILS

ST. AGRESTIS PHONY NEGRONI | 14

served cold, large ice cube, orange peel – 0% abv

ST. AGRESTIS PHONY MEZCAL NEGRONI | 14

served cold, large ice cube, orange peel – 0% abv

STARFLOWER SOUR | 13

wilderton citrus aperitivo, egg white, orange, lime, orgeat, nutmeg – <0.1% abv

GOOD DAY GIN AND TONIC | 14

tanqueray 0.0% gin, tonic water, fresh lime wedge – 0% abv

CRANROSE COLLINS | 8

cranberry, rosemary, lime, ginger beer, bitters – low abv