



SPRING COCKTAIL MENU

SPRING/SUMMER COCKTAIL MENU 2017

WHISKEY

Porch Swing - black peach tea infused bourbon, fresh lemonade, garnish with a peach slice & lemon zest

Spring In Manhattan (AKA Brosé All Day) - bourbon, lillet rosé, orange bitters (angostura), garnish with ruby red grapefruit zest

Whiskey Smash - whiskey, fresh lemon juice, simple syrup, shaken with blackberries & fresh basil leaves

VODKA

Madrona Mule - vodka, elderflower liqueur, fresh lime, ginger beer

Paragon - vodka, pear liqueur, fresh lemon juice, one dropper of tarragon concentrate, club soda, garnish bartlett pear slice and lemon zest

Vodka Smash - vodka, fresh lime, simple syrup, chopped strawberry, torn mint leaves, garnish with fresh all smashed fruit/herb

GIN

Georgetown G&T - gin, kina tonic, top with soda, garnish orange zest

Ballard Bloom - gin, honey syrup, fresh lemon juice, lavender bitters, neat - garnish lemon zest (or lavender sprig)

Gin Smash - gin, fresh lemon, simple syrup, raspberries & sprig, garnish with fresh fruit/herb mix

TEQUILA

Garden Paloma - tequila, fresh ruby red grapefruit juice, jalapeño agave syrup, splash soda, garnish lime wedge/thyme sprig

Tequila Smash - tequila, fresh lime, simple syrup, peach slices & mint chopped, garnish with fresh fruit/herb

RUM

Planter's Punch - rum, strong black tea, fresh lime, simple syrup, garnish with mint

Paradise - silver rum, ginger liqueur, simple syrup, fresh lime, angostura bitters, garnish with ginger slice & mint leaf