

SPECIALTY COCKTAILS

THE BEARDSLEE PEACH JULEP 10

OUR SIGNATURE COCKTAIL FEATURING
BOURBON, HOUSEMADE PEACH SCHRUB
AND MINT SIMPLE SYRUP SERVED
IN OUR BEARDSLEE MUG.

OLD GREEN HAT 16

JH ELIJAH CRAIG SINGLE BARREL BOURBON
ORANGE AND ANGOSTURA BITTERS, SUGAR
GREEN CHARTREUSE

YUZU VOODOO 13

WILDWOOD SPIRITS LAKA GIN,
HONEY LIME SIMPLE, YUZU, AND TONIC

VIOLETTA 13

ABSOLUT MANDRIN, CRÈME DE VIOLETTE,
CRANBERRY, SOUR
LAVENDER SUGAR RIM

BARREL AGED BLOOD ORANGE MARGARITA 13

SAUZA SILVER AGED WITH SOLERNO LIQUEUR
IN OAK BARRELS,
FRESH OJ AND SOUR
TAJIN SALT RIM

CHEF HOWIE'S MANHATTAN 15

CHEF'S PRIVATE WOODFORD RESERVE BOTTLING,
SWEET VERMOUTH, BITTERS

MY OH MAI TAI 12

BACARDI LIGHT RUM, AMARETTO DI SARONNO,
ORANGE AND PINEAPPLE JUICE, GRENADINE,
MYER'S DARK RUM

THE BEARDSLEE BLOODY 13

STARK VATTEN VODKA,
BEARDSLEE BLOODY MIX,
CHARCUTERIE GARNISH

RUBY SLIPPER 11

ABSOLUT RUBY RED, TRIPLE SEC,
SWEET N SOUR, POMEGRANATE PUREE

BOTHELL MULE 12

FRESH GINGER INFUSED VODKA,
COCK AND BULL GINGER BEER, LIME

SEASTAR'S SPICY PEAR KAMIKAZE 11

ABSOLUT PEARS, PEAR PUREE,
JALAPENO SIMPLE SYRUP, SWEET N SOUR