

SIGNATURE COCKTAILS

“How Bout Cha” \$10

Tito’s Handmade Vodka, Lemon Lime Soda, Splash of Cranberry Juice served tall with Lemon and Lime garnish

Cherry Lime Mule \$8

Pinnacle Cherry Vodka, Lime Juice and Goslings Ginger Beer served in a copper mug

Luvie’s Spicy Margarita \$10

21 Seeds Cucumber Jalapeno, Lime Juice, Triple Sec, and Sour Mix with a Salted Rim

Grand Margarita \$14

Teremana Blanco, Lime Juice, Triple Sec, and Sour Mix with a Grand Marnier float and Salted Rim

Espresso Martini \$14

Van Goh Espresso Vodka and Pinnacle Whipped Vodka served up

Maryanne Manhattan \$10

Knob Creek Rye, Sweet Vermouth & Angostura Bitters with a Cocktail Cherry

Old Fashioned \$12

High West Bourbon, muddled Sugar and Angostura Bitters with an Orange Twist and Cocktail Cherry

Lake Droopy \$10

Jim Beam Bourbon, Pink Lemonade, Razzmatazz and a Splash of Sour

French 75 \$14

Beefeater Gin, Simple Syrup and Ruffino Prosecco with Lemon Twist

Aperol Spritz \$14

Aperol, Ruffino Prosecco and a splash of Soda with an Orange garnish

Eagles Nest \$8

Malibu Rum, Midori Melon Liquor, and Pineapple Juice

Yes Chef \$10

Pinnacle Whipped Vodka, Kahlua Salted Caramel Liqueur and Cream with a Salted Rim

CRUSHES \$14

Deep Eddy Vodka, Fresh Squeezed Orange OR Grapefruit and Lemon Lime Soda over crushed ice