

DOGWOOD BAR

mixologist Winter Voss

COCKTAILS *\$15 each*

TOOLS OF THE TRADE

Cathead Honeysuckle Vodka, Orange Oleo, Acidified Orange Juice, Oolong & St. Elder Foam

FREELANCE FLORIST

Roku Gin, Giffard Creme De Violette, Lemon, Prickly Pear Sugar Rim



WHITE NEGRONI

Chemist Navy Strength Gin, Salers Gentian Liqueur, Lillet Blanc, Lemon Bitters

TRANSATLANTIC TANGLE

Pineapple infused Tequila, Amontillado Sherry Agave Reduction, Lime

YOU AREN'T READY

Vanilla Ghee Butter Mezcal, Grapefruit Liqueur, Dolin Dry, Lemon, Rosemary/Grapefruit/Peppercorn Bitters

COLD BUTTERED RUM

Muddy River Spiced Carolina Rum, Butter, Creme De Banana, Lime, Nutmeg

DARK & STORMY

Gosling's Black Seal Rum, Homemade Ginger Beer, Perrier, Lime

MULLING IT OVER

Johnnie Walker Black Label, Mulled Wine, Demerara, Lemon

MILESTONE MARKER EIGHT

Knob Creek Rye, Cynar, Pecan Orgeat, Molasses, Smoke & Salt Bitters, Ceylon Cinnamon Smoked Glass

WINDOW SEAT

Clarified Paper Plane Milk Punch— Old Forester, Amaro Nonino, Aperol, Lemon

DOGWOOD O.F.

Maker's Mark, Demerara Gum Syrup, Angostura and Xocolatl Molé Bitters

I'LL BE DRINKING MY DESSERT, THANKS

Michter's Rye, Zaya, Chemist Chocolate Orange, Montenegro, Cacao Nib Tincture

COLD BREW MARTINI

Tito's, Hyper-Concentrated Cold Brew Coffee, Damn Fine Coffee Liqueur, Avera



BARKEEP'S CALL

\$15

Pick a base spirit and tell us what you like, we'll craft a custom cocktail just for you!

FIREPLACE PUNCH

FOR ONE \$12/ FOR TWO \$20/ FOR FOUR \$40

Tanqueray Sevilla Orange, Chai Tea, Tuaca Maple, Lemon