

Signature Cocktails



Brunch Favorites

Perfect for Day Drinking!

Southern Spiked Tea: The oldest known recipe for sweet iced tea was published in 1879 in a community cookbook called Housekeeping in Old Virginia. To improve on tradition, we mix our southern-style sweet tea with just the right amount of lemon, fresh mint and bourbon. The only thing missing is the rocking chair. \$9

French 75*: Inspired by the 75mm field gun that the French used in WWI (and the use of champagne), this drink hails from the days when the Dough boys returned to New Orleans. If you prefer sweet cocktails, request it with brandy. If you prefer cocktails on the dryer side, request it with gin. \$10

Irish Coffee*: Invented by Mr. Joe Sheridan for some delayed air travelers in 1942, this classic cocktail includes cream whipped for every order with fresh coffee and Irish whiskey – just like Joe made it. \$9

**Cocktail limited to brunch hours only. (Sat-Sun from 10am -2pm)*

Mojito: A light and refreshing cocktail that originated more than 400 years ago in Havana, Cuba. We use fresh mint from our own garden! \$8.50

Bloody Mary: An American bartender working in Paris during prohibition created this infamous daytime beverage and brought it back home to New York after the 21st Amendment became law. He spiced it up at the request of his patrons. Cheers! \$9 (\$20 bottomless)

Mimosa*: There's a good deal of mystery surrounding the birth of the mimosa. Some believe Alfred Hitchcock invented the drink San Francisco in the 1940's. Most agree that it's inspired by the Buck's Fizz, a similar cocktail that first appeared in London in 1921. \$6 (\$20 bottomless)



Bourbon

Sweet and Slightly Smokey

Old Fashioned: 1806 is supposedly the year the drink was given its name, and over the last 200 plus years recipes have varied. We have two versions available to you, the traditional or our own slightly sweeter rendition. \$9/\$9.50

Mint Julep: The quintessential southern drink, but it's not only for Derby Day. The perfect mixture of mint and whiskey with its snow cone ice and frozen silver cup. Be a gentleman, imbibe. \$9

Brown Derby: Lesser known than its two bourbon brothers, this cocktail was invented in the 1930's and was named after a restaurant in Hollywood, CA. Honey simple syrup smooths out the grapefruit juice to create good vibrations. \$8.50

Upgrade To One Of These Premium Options:
Angel's Envy \$3.50; Baker's \$4; Basil Hayden's \$3.50; Buffalo Trace \$2.50; Elijah Craig \$3; Bulleit Bourbon \$2.50; Colonial Taylor \$5; Elijah Craig \$3; Four Roses Small Batch \$3.50; Henry McKenna \$3.50; Knob Creek \$4; Maker's Mark \$3.50

Scotch

Woody and Leathery

Originally made from malted barley and first recorded as early as 1495, Scotch whiskey hails from Scotland and must be produced following strict legal requirements. Enjoy a dram neat, on the rocks, or request your favorite scotch cocktail.

Choose From: J&B \$7.50; Auchentoshan \$13; MacCallan 12-Year \$18

Rye

Spiced Version of Bourbon

Sazerac: Created by Antoine Peychaud in New Orleans in the early 1800's as a stomach tonic, riiiiiiight. None the less, considered a classic. Served neat with a captivating aroma of black licorice from a Pernod rinsed glass. \$10

Manhattan: Born out of the Manhattan club in 1874, this is the more dapper approach to whiskey than it's cousin the Old Fashioned since vermouth was allowed to join. \$10

Upgrade To One Of These Premium Options:
Bulleit Rye \$2.50; Dickel \$2.50; Knob Creek \$4; Redemption - \$2.50

Signature Cocktails (continued)

Southern Comfort

Smooth and Sweet

Scarlett O'Hara: This drink was created by the makers of Southern Comfort after the debut of *Gone With the Wind*. A cranberry-lime mix that's light on the lips that will soon have you swooning over Tara. \$8.50

Missouri Mule: The South had to have an answer for the Russian invasion of Vodka shortly after prohibition and this was it. The fruit flavor in the Southern Comfort shines through against the lemon juice and ginger beer. \$9

Gin

Juniper Berry and Pine

Orange Blossom: Invented in a speakeasy during prohibition, we serve ours with Plymouth Gin – where did you think the gin was coming from during prohibition? \$10

Bee's Knees: A Florida classic, think adult lemonade with a little honey. \$9

Ideal: An early 20th century version of a sweeter martini with grapefruit juice. \$9

Martini: No one knows for sure where it was invented, so have one and make up your own story. \$10

Southside: Rumored to have been Al Capone's drink of choice, the Southside is said to be named for the streets of south Chicago. \$9

*Upgrade To One Of These Premium Options:
Nolet's \$3; Plymouth \$2*

Vodka

No Distinct Flavor

Moscow Mule: Actually not from Russia, or that old in comparison to the other cocktails being that it was created in 1941. But, it isn't diminished by that and if nothing else, makes you look cool with the copper cup it's served in. \$8

Cosmopolitan: The newest drink on the list but important because it helped usher in the latest wave of craft cocktails in 1987. A sweeter version of a vodka martini from the addition of cranberry juice. \$8.50

Upgrade To: Tito's \$1

Tequila

Agave Flavor and Heat

Margarita: Legend has it that it was created in the 1930's by a restaurant owner in Mexico. No, her name wasn't margarita. \$9

Paloma: A little tired of margaritas but still want to feel like you're drinking south of the border? Grapefruit lifts this drink over the top and the carbonation makes it a great alternative to it's much better known cousin. \$10

Agave Julep: As early as the late 1700s juleps were known as sweet drinks, often used as a vehicle for medicine. This is a tequila twist on a traditional mint julep. \$10

Rum

Sweet and Island-like

Daiquiri: A simply beautiful lime drink, but sometimes simple is all you need. If you want more, try a Hemingway Daiquiri that incorporates grapefruit. \$8.50

Dark & Stormy: Dating back to 1860, we throw a little lime juice in because...we're in Florida. \$9

*Upgrade To One Of These Premium Options:
Cruzan Spiced \$1; Goslings \$2; Old St Pete
Coconut \$2*

Wine

Rotating List

Chardonnay \$7.50

Pinot Gris \$7.50

Sauvignon Blanc \$7.50

Pinot Noir \$7.50

Cabernet Sauvignon \$7.50

