

BURNT TIMBER BREWING & TAVERN

FALL / WINTER

COCKTAILS

Orchard Vibes Mimosa — \$13

Grainger's Vodka, Local farm Cider, Prosecco

Smoked Maple Cider Margarita — \$14

Pelotón De la Muerte Mezcal, Local Farm Cider, Cointreau and
Local Farm Maple Syrup

— Make it Smokey & Spicy + \$1

Peach Rocker Lemonade — \$14

Featuring Bird Dog Peach Bourbon

Strawberry Basil Margarita — \$13

Old Mexico Silver Tequila, House Strawberry Purée & Basil Syrup

Coconut Hibiscus Margarita — \$14

Old Mexico Silver Tequila, Don Q Coconut Rum,
House Hibiscus Juice & Syrup

Rosemary Lemon Garden — \$13

Grainger's Vodka, House Rosemary Syrup, Ginger Ale

Smoked Hibiscus Sour — \$14

Pelotón De La Muerte Mezcal, House Hibiscus Syrup, Lemon Juice

— Make it Smokey & Spicy + \$1

Smokey Paloma — \$14

Pelotón De La Muerte Mezcal, Don Q Rum, Grapefruit,
Soda

— Make it Smokey & Spicy + \$1

Mocktails \$8-

Strawberry Basil Spritzer

Peach Rosemary Spritzer

Hibiscus Lemonade Spritzer

Maple-Cider Spritzer

Hot Drinks

PASSPORT COFFEES — \$12

HUMBLE BEGINNINGS COFFEE CO.

Mexican-Hornitos // Irish - Whiskey
Caribbean - Spiced Rum

" I JUST NEED A COFFEE - \$4 "

" Hot Cider - \$6 "

Wicked Cider — \$12

Hot Local Farm Cider with barrel aged
WEST CORK OLD BOURBON CASK

Mc. Hottie — \$12

Milk Chocolate Hot Cocoa and BAILEYS

B-Naughty Toddy — \$12

WEST CORK OLD BOURBON CASK,
Muddled lemon,
Local Farm Honey

Wines

Prosecco

Prima Perla - \$12

Sauvignon Blanc

Kono - \$12

Pinot Grigio

Casalini - \$10

Chardonnay

Noble Vines 446 - \$11

Cabernet Sauvignon

Castle Rock - \$12

Pinot Noir

Angeline - \$10

Top-Shelf

BOURBON — TEQUILA

Woodford - \$14

Four Roses - \$14

Calumet - \$15

SCOTCH

Lehpraig - \$16

Glenlivitch - \$18

Grand Mayan 'Silver' - \$18

Pelotón De la

Muerte Mezcal 'Silver' - \$

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Barr Hill - \$12

Barr Hill 'Tom Cat' - \$14