



— Signature Cocktails —

Local Roots Mule **\$12**
Choice of house vodka, whiskey or tequila, ginger beer, lime

Dessert Martinis **\$13**

Chocolate Martini
Chocolate liqueur, Pinnacle Whipped vodka, half & half, chocolate bitters

Key Lime Martini
Pinnacle Whipped vodka, lime juice, half and half, simple syrup, lime zest

Cafe Au Lait Martini
Vodka, Bailey's, fresh brewed espresso

Bitter Southerner **\$12**
Amaretto, Jack Daniels, lemon juice, whipped foam *egg white, bitters

The Local Bees Knees **\$13**
End of Days Luna Bloom gin, housemade honey syrup, lemon juice

Start Your Night **\$12**
Aperol, Prosecco, soda on ice

Jalapeno Margarita **\$13**
Tanteo jalapeno tequila, Triple Sec, lime Margarita infusion, lime juice, house made jalapeno simple syrup

Tropical Passion **\$12**
Coconut Bacardi rum, peach schnapps, pineapple juice, orange juice, splash of grenadine

Spicy Pomegranate Paloma **\$13**
Tanteo jalapeno tequila, house made jalapeno syrup, pomegranate juice, grapefruit juice, salted rim

— Seasonal Cocktails —

Plum Ginger Fizz **\$13**
Beefeater gin, house made plum ginger syrup, lemon juice, plum bitters

Smoke Break Old Fashioned **\$14**
Casamigos Reposado, Kahlua, tobacco bitters, orange peel

Roots Honey Crisp Mule **\$13**
Titos vodka, apple cider, apple puree, maple syrup, lime, ginger beer

Cinnamon Apple Bourbon Smash **\$14**
Buffalo Trace bourbon, apple cider, apple puree, simple syrup, lemon

Cranberry Cobbler Smash **\$13**
Makers Mark bourbon, cranberry juice, cinnamon, house made brown sugar syrup

Banana Bread Old Fashioned **\$15**
Makers Mark bourbon, house made banana syrup, black walnut bitters, nutmeg

Granny's Loaded Apple Pie **\$13**
Crown Apple, Fireball, house made brown sugar / cinnamon syrup, apple cider, club soda

Roots Chata **\$12**
Captain Morgan rum, Rumchata, apple puree, pineapple juice

Roots Velvet Espresso Martini **\$14**
Titos vodka, Kahlua, fresh brewed espresso, simple syrup

Caramel Apple Martini **\$13**
Caramel vodka, Apple Pucker, Buttershots, caramel sauce