

SPECIALTY COCKTAILS

DOWNTIME

\$11.5

Light and crisp, this drink is sure to be a hit. Composed of Mother Earth Gin, fresh muddled oranges, simple syrup, a splash of lemon, and a lil' soda, a perfect downtime sipper.

TABLE PRESENCE

\$12

Old Cuban, but new. We skipped the aged rum and went local. Made from Raleigh Rum, angostura bitters, lime juice, mint, and champagne, this new twist on the classic cocktail is anything but boring.

ONE MORE TURN

\$12

A honey ginger margarita composed of Mi Campo Reposed Tequila, Honey, Ginger Purée, and House Sour Mix.. you'll want another.

HOUSE RULE

\$12.5

Think old fashioned.. but figgy. You'll be sipping Fig jam, Elijah Craig small batch, and orange and fig bitters by Crude.

DO NOT PASS GO

\$10.5

(Basil)cally a Vodka Collins with Bedlam Vodka, fresh basil, lime juice, simple syrup

FLAVOR TEXT

\$12

Unrelated to game play.. but still important. This cocktail is made of Empress Gin, Lavender syrup, and lemonade.

BRUNCH COCKTAILS

MIMOSA

\$6.5

available with oj, grapefruit, peach, cranberry or pineapple

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BLOODY

\$8.5

MARY/MARIA

Our favorite bloody mary mix, Smirnoff vodka, and a lil' extra to start your morning off right. Sub El Jimador tequila if that's more your style

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SANGRIA

\$11

Either red or white wine, triple sec, a splash of oj, and club soda combined with fresh fruits for a tasty wine refresher

HONORABLE MENTIONS

RELISH OLD FASHIONED

\$11.5

Partial to the way Relish does their old-fashioned? No problem, we made sure to stock Coffee & Cocoa bitters over here just for you. If you're new here, this drink is made from Elijah Craig Small batch, Crude Bitters, a sugar cube and a twist of orange.

MOSCOW MULE

\$9

Smirnoff vodka, lime juice, pureed ginger, soda, and agave

MOJITO

\$9

Bacardi, fresh mint, lime juice and club soda

MANHATTAN

\$11

Bulleit Rye, angostura bitters, and sweet vermouth

COCKTAIL MENU