

SEASONAL COCKTAILS

HARVEST COLLECTION

Pomegranate Margarita

1800 Silver Tequila, Pomegranate Liqueur, Cranberry Juice, Sweet & Sour and Fresh Lime Juice. Shaken and served in a lime-zested salt-rimmed glass

Maple Old Fashioned

Bulleit Rye Whiskey, Organic Maple Syrup with a dash of Orange Bitters and Orange Peel

Pumpkin Spiced White Russian

House-Infused Pumpkin Spice Coffee Liqueur, Vanilla Vodka and Half & Half. Served on the rocks with a sprinkle of Pumpkin Pie Spice

Harvest Pear Mule

Absolut Pears Vodka, Squeeze of Lemon and Ginger Beer. Served in a Copper Mule Mug

Cranberry Mule

Deep Eddy Cranberry Vodka with Ginger Beer and a twist of lime. Served in a Copper Mule Mug

Southern Apple Butter Toddy

Southern Comfort, Apple Butter, Squeeze of Lemon and Water. Served hot

Peanut Butter Cup Martini

Skrewball Peanut Butter Whiskey, Chocolate Liqueur and Half & Half. Shaken and strained into a Martini Glass with Chocolate Drizzle

Amaretto Sparkler

Disaronno Amaretto, Champagne and a dash of Orange Bitters. Served in a Stemless Champagne Flute with Orange Peel

Twin Bridges
RESTAURANT