

Seasonal Libations

“Dry January” presented by Ritual Cocktails 13

N/Agroni

Ritual Gin | Ritual Aperitif | Orange Zest

Caprina Coupe

Ritual Rum | House Simple Syrup | Aromatic Mint | Lime

Siesta

Ritual Tequila | Ritual Aperitif | Grapefruit | Lime

House-Made Ginger Ale

House-Made Ginger Elixir | Lime | Angostura | Bubbles

Cimarron Craft Cocktails

Easy Breezy 14

Tito's | St. Germain | Cucumber | Lemon

Pancho and Lefty 18

Don Julio Blanco | Casamigos Reposado | Cointreau | House-Made Jalapeno Demerara | Fresh Lime
Smoked Tajin Salt Rim | Dehydrated Lime

Indigo Sparkle 16

Empress Gin | Tifika's Butterfly Tea Potion | Lavender | Fresh Lemon | Prosecco

Old Cuban 14

Vida Cana 2YR USVI Rum | Aromatic Mint | Angostura | Fresh Lime | Prosecco

Cimarron Sour 14

Maker's Mark | Vital Farms Egg White | Fresh Lemon | Bastide Miraflores

Culinary Confections

Crème Brulee Cheesecake 10

Sweet Whipped Cream Cheese | Caramel | Torched Sugar | Crumble Crust

Three Layer Colossal Carrot Cake 10

Cream Cheese Icing | Walnuts

Not Enough Chocolate Pastel 10

Chocolate Mousse | Milk Chocolate Icing | Chocolate Ganache | Chocolate Chips

BiG Pie Slice of the Day 10

Fruit Pie | Locally Sourced

Cobbler a la Mode 10

Seasonal Berry Cobbler | Vanilla Bean Ice Cream

Last Call

Le Grand Express 18

V.S. Cognac | Chocolate Mole Bitters | Kahlua | Fresh Espresso | Luxardo Cherry | Gold Flake

Carajillo 12

Licor 43 | Fresh Espresso | Hand Shaken Froth

Dalmore Flight 95

One Ounce Pour of each Selection

15 YR | 18 YR | Cigar Malt | King Alexander III