

BRUNCH COCKTAILS

❖ B. MATT'S BLOODY MARYS ❖

GAS-LIT MARY – 10
LOCALLY DISTILLED LIT VODKA OR TITOS

THE MARE – 11
HOUSE INFUSED HORSE RADISH VODKA

DIRTY MARY – 11
HOUSE INFUSED PICKLE VODKA

HOT MARY – 11
HOUSE INFUSED PEPPER VODKA

BACON MARY – 12
HOUSE INFUSED BACON BOURBON

❖ REFRESHERS ❖

MIMOSA – 7
+ add a shot of house infused wildberry vodka
or citrus vodka for \$4! +

DAYLIGHT – 12
HERRADURA TEQUILA - DEL MAGUEY
CRÈME DE MEZCAL - ST. GERMAIN - FRESH
LEMON JUICE - CAPITAL BEE CO. TUPELO
HONEY

PEACHTREE STREET – 10
FRUITLAND PEACH VODKA - GIFFARD
PECHE DE VIGNE - PEYCHAUDS BITTERS
PINEAPPLE JUICE

BONFIRE MULE – 11
ABSOLUTE ELYX - APPLE BRANDY - APPLE
PIE SIMPLE SYRUP - FRESH LIME JUICE
RHUBARB BITTERS - GINGER BEER

GOOD MORNING LAVENDER – 8
BULRUSH GIN - FRESH SOUR MIX
LAVENDER SYRUP - 18.21 EARL GREY
BITTERS

SUN BELT – 10
BACON BOURBON - GRAND MARNIER
MAPLE SYRUP - ANGOSTURA BITTERS
ORANGE JUICE

ROCHESTER COFFEE – 11
CASK & CREW WALNUT TOFFEE WHISKEY
BAILEYS - CHOICE OF: HOT COFFEE OR
COLD BREW

SPICY BARREL AGED PALOMA – 14
HERRADURA TEQUILA - GRAND MARNIER
HABANERO GRAPEFRUIT SIMPLE SYRUP
+ best served on the rocks with a splash of
soda +

BARREL AGED RASPBERRY RYE – 14
CASK & CREW RYE - SANDEMAN PORT
WINE - RASPBERRY GINGER SIMPLE SYRUP
+ best served on the rocks with a splash of
ginger ale +