



CRAFT COCKTAILS



»→ **\$13** ←«

SANDBAR SPRITZ

Ethanology Bruma Gin and Amarum Pirum Liqueur topped with grapefruit juice and sparkling water

MOSCOW MULE

Ethanology Siligo Vodka with Northwoods ginger beer & a wedge of lime

PINA COLADA

Ethanology Bruma Barrel Aged Gin, pineapple juice & cream of coconut

GIN AND TONIC

Ethanology Bruma Gin and Northwoods tonic paired with a lime

MAI TAI

Ethanology Mel (A spirit derived from local cherry blossom honey) with orange and pineapple juice topped with a grenadine float

WHISKEY LEMONADE

Ethanology Frumentum Blue Corn Whiskey with Simply Lemonade and a lemon garnish

ET **da** **NOJO** **Y**
distillation

NONALCOHOLIC

CORONA NA BEER \$5

CASAMARA CLUB

BOTNICAL SODAS \$5

ALTA - pink citrus, fruity spice, reminiscent of a Negroni

COMO - cooling citrus and breezy wildflower notes

FORA - lush strawberry kissed with hibiscus and rhubarb

ISLA - blackstrap molasses over soft ginger and spice

ONDA - coastal citrus and leafy green sage notes

SERA - tart, juicy grapefruit and delicate spice notes

SUPERCLASICO - Non-Alcoholic Aperitivo Cocktail

NORTHWOODS SODAS \$2

Coke, Diet Coke, Lemon-Lime, Tonic, Ginger Ale, Ginger Beer

JUICE \$2

Orange, Lemonade, Grapefruit, Cranberry, Pineapple

Want to make it alcoholic? Add a shot of vodka, gin or tequila for \$5