

COCKTAILS

v. 9.29.20

OX FAVORITES {12}

GINA'S KILLER MARGARITA

Agavalles tequila, orange liqueur, lemon, lime, orange, frosty pint

HOT N' DIRTY

Ryan & Wood Knockabout gin, sriracha, spicy pickle juice, Maitland Mountain pickle

GINGER RODGERS

jalapeño infused Altos Reposado tequila, ginger liquor, honey, lemon

BLUEBERRY BASIL LIMONTINI

Cold River blueberry vodka, muddled basil & lemon, House made Limoncello, half sugared rim

GINGER APPLE MULE

Svedka Citron vodka, Deacon Giles Apple Cordial, cranberry, lime, Maine ginger beer

PUMPKIN MARTINI

House made vanilla vodka, pumpkin puree & liqueur, butterscotch schnapps, RumChatta, cinnamon sugar rim

SOPHISTICATED RICKEY

Svedka raspberry vodka & liqueur, lime, splash prosecco

CAMPFIRE S'MORES

Boston Harbor Maple Cream, Jack Fire Cinnamon, Aztec bitters, shaved chocolate & toasted marshmallows

PINEAPPLE DOLI

Pineapple infused Ryan & Wood vodka

SIBLING RIVALRY

Ryan & Wood vodka, Canton ginger liqueur, St-Elder, lemon, big cube

PEAR MARTINI

3 ways- Grey Goose, Mathilde, puree

WHISKEY COCKTAILS {13}

APPLE SAZARAC

Laird's Applejack Brandy, Deacon Giles Apple Cordial, Barrel Aged Crown Apple, ginger liqueur, absinthe spritz, dried apple wheel

BACON & LEGS

house-infused bacon Bulleit bourbon, VT maple syrup, Angostura bitters

BLACK MANHATTAN

Four Roses bourbon, Amaro Averna, orange bitters, orange peel

BLOOD ORANGE OLD FASHIONED

Elijah Craig bourbon, blood orange juice, rosemary simple, orange bitters

BEAR HUNTER

Rittenhouse rye, Barenjager honey liqueur, ginger ale, orange bitters

BARREL-AGED MANHATTAN

whiskey barrel aged two months

WINE COCKTAILS {12}

FALL HARVEST SANGRIA

Apple cordial, Black Raspberry Liqueur, Brandy, Brachetto D'Aqui Sparkling, fresh citrus & cranberry

CIDER PEAR SANGRIA

Grey Goose Pear, triple sec, pear puree, Wild Thing cider, Moscato, lemon, lime & dried cranberries

APEROL or PAMA SPRITZ

Your choice with Prosecco, twist

OX SANGRIA

choice of red or white brandy, orange liqueur, fresh citrus