

SINGLE BARREL ROOM

Fall Cocktail Menu

\$14

ICHABOB CRANE

Plantation rum, pumpkin butter, hickory char, maple, all spice dram, Cynar, whole egg, whipped pumpkin crème lit on fire with a dash of 152 Hurricane proof rum and cinnamon dust, served in a pumpkin.

FRANKLIN APPLE POSSET

5 spice-infused apple brandy, ginger honey cream, caramel buttered rum, vanilla and mulled Cap Corse Mattei, served hot with grated nutmeg.

JULIAN'S PORCH SIPPER

Pear infused bourbon, smoked honey, Tonka, spiced cranberry, candied peach nectar, lime and grapefruit, garnished with macerated charred peach.

U PICK POM

Tito's, pomegranate, pistachio Orgeat, PX sherry, black cherry Averna, lime and kirsch cream, served with skewered cherries and grated chocolate.