

The Seersucker | *classic Southern*

Maker's Mark bourbon, sweet tea syrup, Angostura bitters, charred lemon \$12

Eduardo's Breakfast | *shot & a beer*

Narragansett lager tall-boy and a shot of Evan Williams White \$7

Sanguine Moon Flower | *bright & citrusy*

Belle Isle Blood Orange moonshine, St. Germain, orange oleo, blood orange juice, Angostura bitters \$12

Danville Rattlesnake | *smoky & bright*

Four Roses bourbon, Vida mezcal, lemon, orange bitters \$12

Smoke Screen | *smoky & balanced*

Vida Mezcal, Genepy, cassis, Campari, lime, egg white \$13

The Third Season | *fall inspired & boozy*

George Dickel rye, Laird's apple brandy, Rubarburo amaro, dry cachaça, lemon, Demerara syrup \$13

Pear Pressure | *herbaceous & malty*

Bols aged genever, Ancho Reyes verde, yellow Chartreuse, d'anjou pear syrup, lime, cardamom bitters \$14

Hellfire 2.0/2.1 | *over it & spicy*

Belle Isle Honey Habanero Moonshine, Plantation OFTD Rum, rosemary infused Aperol, jasmine syrup, lime, bitters \$13