



Signature Cocktails

PIMM'S CUP • \$11.5

Muddled cucumber, mint, lemon, and sugar, topped with Pimm's liqueur and fresh squeezed sour mix

INFUSED BLUEBERRY HILL • \$11

House infused blueberry vodka, fresh blueberry purée, fresh squeezed orange juice, lemon juice and sugar

MOJITO • \$10.5

Fresh mint, lime, and sugar muddled and immersed in island white rum and soda water

SAZERAC • \$10.5

Classic recipe of Rye whiskey, sugar, bitters, rinsed with Herbsaint

MINT JULIP • \$10.5

Fresh muddled mint, sugar, Kentucky bourbon and soda water

SPICY CAJUN MARTINI • \$12

House infused bloody mary vodka, Cajun spices, special house mix, rimmed with Tony Chachere's Seasoning

OLD FASHIONED • \$10.5

Angostura bitters, maraschino cherry, orange and sugar muddled together and topped with Kentucky Bourbon
Add \$2 for premium liquor

MIMOSA • \$9.5

House fresh squeezed orange juice and Prosecco

HURRICANE • \$11

Delicious passion fruit purée, fresh squeezed orange juice, pineapple juice, cranberry juice mixed with both light and dark rum

INFUSED BLOODY MARY • \$12

Zesty house infused vodka, local bloody mary mix, topped with fresh accoutrements

MOSCOW MULE • \$9.5

Vodka, fresh squeezed lime juice, and spicy ginger beer

SEASONAL INFUSION • \$12

Seasonally infused drinks such as a Watermelon Cooler or Cinnamon Infused Bourbon
Ask your bartender for details



Infused Blueberry Hill



Beer & Wine

DRAFT

Bud Light
Goose Island IPA
Paradise Park
Michelob Ultra
Yuengling
Miller Lite

BOTTLED & CANNED

Coors Light
Abita Amber
Angry Orchard
Heineken
Abita Big Easy IPA
NOLA Blonde
Urban South Holy Roller
Miller Lite
Budweiser
Bud Light
Michelob Ultra
Corona
Stella Artois
Tin Roof Voodoo
Founders

BY THE GLASS

Pinot Noir
Cabernet
Pinot Grigio
Chardonnay
Champagne

