



A celebration of craftsmanship, from kitchen to bar.

Our cocktails are built from house-made ingredients and additive-free, artisanal spirits.

Fresh, seasonal, and thoughtfully prepared to highlight balance, texture, and flavor.

Our wine program reflects the same philosophy, centered on family-run, estate-driven benchmark producers who farm and produce their own wines from grape to bottle.

Every detail matters. Every sip reflects it. Enjoy!

# Our Crafted Cocktails



## Float Your Goat \$15

Colorado Vodka + Purity Citrus Vodka,  
Elderflower liqueur, fresh lemon

## Mediterranean Bianco Spritz \$15

Cocchi Americano Aperitivo, Strongwater  
Spanish tonic, fresh citrus



## Scratch House Margarita \$15

Tequila, fresh squeezed lime & lemon,  
organic agave

## Bearded Goat \$15

Hayman's Gin, Rosé, fresh lemon, topped  
with our cotton candy



## Oaxacan Nights: HOT Rupert Edition \$17



Rey Campero Mezcal, pineapple &  
chili-infused simple

## Goat Tiki \$16

Appleton Rum, Campari, fresh orange &  
citrus juices



## The Herbalist \$17

Rey Campero Mezcal, fresh cilantro,  
fresh ginger, fresh serrano.

(or try it with Tequila, Gin, Vodka, NA Gin, or a MOCKTAIL)

# Our Crafted Cocktails



## Campfire Old Fashioned \$17

Bourbon, hints of chocolate, maple, smoke, toasted marshmallow

## Basil Paloma \$16

Tequila, fresh grapefruit, fresh basil simple



## The Hemingway \$16

Hamilton Rum, Maraschino liqueur, fresh grapefruit

# Our Crafted Mocktails

## Bramble & Flame (NA) \$14

Dhos N/A Gin, House-made Blackberry Jalapeño Shrub, Lemon



## Miss Hepburn (NA) \$13

NA sparkling prosecco, House-made pomegranate simple

## Sunset Spritz (NA) \$14

NA Aperol Spritz with fresh grapefruit juice

