

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



Strawberry Margarita \$16

Tequila, fresh strawberry coulis, fresh
squeezed lime & lemon, organic agave

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!)

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Campfire Old Fashioned \$17

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

Oaxacan Nights: HOT Rupert Edition \$17

Rey Campero Mezcal, pineapple & chili-infused simple



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