



### **ANGER**

Like it spicy? Here's Copper Fiddle Fyren Gin and our house spiced Special Bloody Mary Mix all garnished with hot cherry pepper and baby pickle.

### **ENVY**

You'll be green with this Deadly Zin—Old New Orleans Crystal White Rum, Maxime Trijol L'Orange Liqueur, fresh squeezed lime juice—and just a touch of mint.

### **GREED**

We can't get enough of these—thus the name. Crater Lake Vodka, Amara Amaro d'Arancia, and fresh-squeezed orange juice—all topped with an orange slice and griottine cherry.

### **LUST**

Don't know why—but the combination of Crater Lake Vodka and sweet Hibiscus flower extract topped with a splash of club soda and a rosemary garnish—well, it's just kinda sexy.

### **SLOTH**

This is slow sippin' cocktail—no way to rush this one down. Valentine Vodka, Crème de Framboise, Mancino Chinato Vermouth, and a sprig of fresh rosemary.

### **VANITY**

Colkegan Whiskey, Amara Amaro d'Arancia, Hella citrus bitters, and a splash of soda--only for those who are overly concerned with what they drink—and how they look!

### **GLUTTONY**

Old New Orleans 3 Year Rum, crème of coconut, and chocolate liqueur—chilled icy cold and served up in a martini glass with bit of fresh mint—now doesn't that sound over the top?

## **THE SEVEN ZINS (\$10)**

**AMERICANO**

Amara Amaro d'Arancia Rossa and Mancino Chinato Vermouth topped with soda and garnished with orange and lemon peel—refreshing, and invigorating.

**KIR ROYALE**

Extra, extra classy—Creme de Framboise, El Maestro Sierra Brandy de Jerez, and a griottine cherry in a champagne flute—all topped with 49M Brut Crémant de Loire. Salute!

**ZINGRONI**

A classic—with our twist. Meletti 1870 Bitter Apertivo, Mancino Chinato Vermouth, and Geneva's Preservation Gin—garnished with orange. Ready now?

**LEMONCILLO MARTINI**

A lemony twist on the traditional. Crater Lake Vodka combined with Lemoncillo Liquor and served in martini glass with a coffee/sugar rim. You won't be able to have just one!

**PEACHY KEEN**

Everyone's favorite! Bull Run Bourbon, topshelf French Peche liquor, and white peach puree are combined with a splash of our homemade sweet and sour and served in a rocks glass....simply amazing.

**PINEAPPLE PUNCH**

Copper Fiddle White Rum and Amaretto are combined with L'Orange and pineapple juice and followed by a dark rum floater – packs a tasty punch!

**CUCUMBERTINI**

Crater Lake Vodka, fresh lime and white grape juice are combined with muddled cucumbers and basil to create an enticing and sweet martini!

**APPLE CIDER MIMOSA**

An Autumn Favorite! Sparkling wine with apple cider served in a cinnamon sugar rimmed champagne glass – classy and delicious!

## **APERITIFS & COCKTAILS (\$10)**