

## PLUCKY DRINKS & COCKTAILS

*“PLUCKY” – adj.- Having or showing bravery and spirit in trying circumstances. A couple of these will certainly keep your courage up. Grey Goose L’Orange, Cointreau, fresh lime & blood orange puree, with a dash of orange bitters. Up & cold, with lime. \$11.00*

*Aviation Royale – A little twist to this traditional martini, we mix Hendrick’s Gin, lemon juice, Luxardo Maraschino liqueur & a splash of crème de cassis. Served straight up & garnished with a cucumber. \$10.50*

*FIRE & ICE – The battle begins when you first take a sip of this unique cocktail. It takes over the senses with a burst of cool fruit juices that end with a touch of heat. We combine Hangar One Chipotle Vodka, Solerno blood orange liqueur, fresh lime, blood orange juice & agave nectar. \$10.50*

*SNOW-PIRINHA – Leblon Cachaca, lychee juice & muddled lime are combined to create this refreshing tropical treat that is guaranteed to wipe away those wintry blues. Served on the rocks. \$10.50*

*Momma’s Little Helper – Inspired by the classic St. Germaine cocktail we combine fresh lemon juice, house-infused cranberry syrup, elderflower liqueur & Gruet to make a zesty libation. Served in a champagne flute with brandied cranberries. \$11.00*

*SMOKEY PEAR – Johnny Walker Black Scotch, Belle de Brillet pear liquor, sweet vermouth & fresh orange juice. Shaken & served straight up for a seasonally inspire twist of a classic. Garnished with a flamed orange peel. \$11.00*

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*Apple Crisp Cross – Muddle honey crisp apples and lemon thyme with fresh lemon juice, agave nectar, apple cider, Berentzen Apple liqueur & Double Cross vodka to create this seasonal treat. Served on the rocks with honey crisp apple slices & a sprig of lemon thyme. \$10.50*

*THE PLUCKEMIN 75 – Our Pluckemin Inn spin on a traditional cocktail. We combine Grand Marnier Liqueur, a splash of our house infused Winter warming syrup, freshly squeezed lemon juice served tall over ice, topped with Gruet sparkling wine & a long twist of lemon. \$10.50*

*Del Vida Loca – Not your typical margarita! Partida Reposado tequila, St. Germain elderflower liqueur, fresh grapefruit juice, house-infused spiced simple syrup & Del Magney Vida Mezcal. Served on the rocks with a roasted grapefruit, salt & chipotle rim. \$11.00*

## DRAFT BEERS MENU

*Tröegs Mad Elf, Belgian Strong Dark Ale, Pennsylvania \$9.00*

*Guinness, Irish Stout, Ireland \$6.00*

*Hennepin Ommegang, Belgian Saison, New York \$7.00*

*Stella Artois, Pale Lager, Belgium \$6.00*

*Stone IPA, American IPA, California \$7.00*

*Yards, General Washington's Tavern Porter, Pennsylvania \$7.00*