

# COCKTAIL

## SMALL FORMAT - \$14

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### Aku Aku

bumbu rum, campari, maraschino, passionfruit

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### Fig Mule

fig vodka, blueberry cordial, ginger beer, lime

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### Jumbo's Ashes

tom cat gin, apricot cordial, orange bitters, basil

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### Lavender Moon

gin, st. germain, lavender-rose honey, lemon

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### Maple Walnut Old Fashioned

bourbon, maple cordial, black walnut bitters

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### Mezcal Paloma

mezcal, rosemary, grapefruit soda, chili-lime salt

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### Modern English

rye, averna, ancho reyes, orange bitters, arbol chile

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### Raspberry Aperol Spritz

raspberry-infused aperol, prosecco, grapefruit & lime

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### Santeria

tequila, green chartreuse, habanero tincture, mint agave

\*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.

## LARGE FORMAT - \$85

serves 6+

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### Bend & Snap

strawberry tequila, aperol, st. germain, agave, lime

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### Blue Hawaiian

rum, blue curaçao, coconut, pineapple, lime

## MOCKTAIL - \$10

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### Boulder Tea

hibiscus tea, passionfruit, jalapeño, lime

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### Lounge Lizard

yuzu juice, coconut, ginger, basil

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### Tigerlily

pineapple, coconut cream, orange oleo