

DRINKS

HAND CRAFTED COCKTAILS

THE RINGER 10

Hawaiian pineapple infused vodka, hand squeezed, shaken, splash of citrus

MT. SI MULE 10

Tyson's house-made ginger beer, muddled lime, Tito's Handmade Vodka

RUBY RED PALOMA 10

Deep Eddy Ruby Red Vodka, citrus San Pellegrino Pompelmo, splash of Cointreau

HUNT'S APPLEHATTAN 12

Crown Apple, 100% pure maple syrup, St Germain, Aromatic Bitters

REINVENT THE WILL 14

Aviation Gin, Lillet Blanc, Carpano Antica, Rosemary and orange Infused Ice cube

THE MEEKER 12

Muddled fresh Orange, Bulleit Rye, Citrus Bitters, Aromatic Bitters, Orange and cherry Infused Ice cube.

GINGER FEVER 11

Woodford Reserve Bourbon, Domaine de Canton, Ginger Infused Ice cube.

THE FERTILIZER 12

Tito's Vodka, Fresh cucumber juice, Domaine de Canton, Agave Syrup. Your choice of up or on the rocks.

BATCHED MOJITO 22

Muddled fresh mint, lime, simple, Bacardi Silver Rum, soda. Choose between the classic, berry, or cucumber. Serves 3 to 4.

BATCHED SANGRIA 22

Caravella Orangecello, Tito's Handmade Vodka, fresh fruit. Choose between red, white, or sparkling. Serves 3 to 4.

DRAFT BEER

16 oz. 6

GEORGETOWN MANNY'S PALE ALE

GUINNESS

MILLER LITE

PACIFICO

SEASONAL TAP

ROTATING IPA

An automatic service charge of 20% will be added to your bill, regardless of the size of your party. Of that amount, 75% will be paid directly to the servers, bussers, and bartenders serving you and the remaining 25% will be retained by the Club to provide competitive wages and benefits for our team members.

