# SUMMER COCKTAILS

#### KAFFIR LIME MULE

KAFFIR LIME INFUSED VODKA, FRESH LIME JUICE, GOSLING'S GINGER BEER, COPPER MUG 8.5

## WATERMELON MARTINI

TITO'S VODKA, MUDDLED FRESH WATERMELON, SIMPLE SYRUP, FRESH LIME JUICE 9

#### SOUTHWEST SALTDOG

LODGE FAVORITE SINCE 2011
HOUSE-INFUSED JALAPENO & PINEAPPLE TEQUILA, FRESH LIME JUICE,
AGAVE NECTAR, SALTED RIM 8

#### **CAIPIRINHA**

LIME INFUSED CACHACA, FRESH MUDDLED LIME, SIMPLE SYRUP 8.5

#### KIWI CUCUMBER MARTINI

CUCUMBER INFUSED VODKA, MUDDLED FRESH KIWI, FRESH LIME JUICE, SIMPLE SYRUP 9

#### MANGO MOJITO

BACARDI SUPERIOR RUM, MUDDLED FRESH MINT, FRESH LIME JUICE, MANGO SIMPLE SYRUP, SODA WATER 8

#### **OLD TOM MORRIS**

A TRIBUTE TO THE PIONEER OF PROFESSIONAL GOLF ROSEMARY INFUSED CAORUNN GIN, FRESH LEMON JUICE, SIMPLE SYRUP, SODA WATER, APEROL, CELERY BITTERS 8.5

#### FRUIT SMASH

TITO'S VODKA, MUDDLED FRESH SEASONAL FRUIT, FRESH LIME JUICE, SIMPLE SYRUP, SODA WATER 8

### SPICED ISLAND

CAPTAIN MORGAN SPICED RUM, FRESH LIME JUICE, SIMPLE SYRUP, AMARETTO LIQUEUR  $\,$  7.5

## LODGE COCKTAILS

#### THE LODGE MANHATTAN

THE MANHATTAN OF ALL MANHATTANS
TEMPLETON RYE, CARPANO ANTICA, ANGOSTURA BITTERS,
HOUSEMADE MARASCHINO CHERRY 9.5

#### PRE-PROHIBITION OLD FASHIONED

RYE WHISKEY, HOUSE-MADE DEMERARA SYRUP, ANGOSTURA BITTERS, HOUSEMADE MARASCHINO CHERRY, FRESH ORANGE TWIST 8

## THE LAVENDER WAY

BOMBAY SAPPHIRE GIN, ST GERMAIN, HOUSEMADE LIME AND LAVENDER TONIC 9

# Housemade Tonics

LIME & LAVENDER 1
GRAPEFRUIT & ROSEMARY 1

# THE ART OF MIXOLOGY

A MIXOLOGIST IS SOMEONE WHO STUDIES

AND HELPS EVOLVE THE FIELD OF

BARTENDING, CREATING INNOVATIVE

COCKTAILS THE WORLD HAS NEVER SEEN

AND REVEALING AND REFINING THE

TECHNIQUES AND DRINKS OF THE

BARTENDERS OF OLD: A SORT OF COCKTAIL

HISTORIAN AND REVOLUTIONARY ROLLED

INTO ONE.

WILDERNESS RIDGE'S BARTENDERS USE

FRESH FRUITS, VEGETABLES AND OTHER INGREDIANTS WITH THE SAME PRECISION THAT

THEY ARE USED IN OUR KITCHEN BY OUR

TRAINED CHEFS. THEY RELY ON INGREDIENTS TO

CREATE COCKTAILS THAT REPRESENT THE

SEASONS AND THE CULTURE OF THE LODGE.

PLEASE ENJOY!

