

# Craft Cocktails

BAR WINSLOW



COLD WEATHER '23

## Restocking Hour

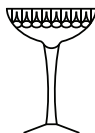
JOIN US FOR RESTOCKING HOUR FROM 4-6PM  
FOR HALF OFF THESE FEATURED COCKTAILS



### Old Fashioned

Woodford Reserve bourbon,  
walnut bitters, orange

\$13



### Snowbird

Botanist gin, Crème De  
Violette, lavender bitters

\$11



### Sailor's Delight

Crème de Cassis, Lillet Rose,  
sparkling wine, orange

\$12



### Campfire

Knob Creek Maple bourbon,  
lemon, cinnamon, smoked rosemary

\$12

## Original Recipes

ADD SMOKE TO YOUR COCKTAIL: \$1

August Slipped Away*	\$10
Amaretto, St. Germain, blackberry, lemon, plum bitters, egg white	
Something in the Orange	\$12
Suntory whiskey, honey, orange blossom bitters	
The Red Wheelbarrow	\$12
Empress Rose gin, Dolin dry vermouth, blackberry, grapefruit, plum bitters	
Out of the Woods	\$12
El Silencio mezcal, triple sec, cider, lemon, cinnamon, nutmeg, saline, smoke	
Afternoons and Coffee Spoons	\$10
1800 añejo tequila, Shanky's Whip, 5 Farms Irish Cream, The Savvy Bean cold brew	
Pear of Thieves	\$11
Captain Morgan Private Stock rum, St. George Spiced Pear, Domaine De Canton	
Smashing Pumpkins*	\$9
Rittenhouse rye, Frangelico, pumpkin spice, lemon, egg white	
The Jasmine Dragon	\$12
Barr Hill gin, Dolin dry vermouth, jasmine tea, lemon, bitters, smoke	
Siren's Song	\$11
Captain Morgan Private Stock rum, Campari, lime, pineapple	
Once Bitten, Twice Chai	\$8
Tito's vodka, 5 Farms Irish Cream, chai, cinnamon	
Absinthe and a Sunset	\$11
Corralejo añejo tequila, Absente absinthe, simple syrup, cinnamon, lemon, lime	

\*Consuming raw eggs may increase your risk of foodborne illness