

Craft Cocktails

BAR WINSLOW



CEDAR FALLS, IA

Restocking Hour

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



Campfire

Knob Creek Maple bourbon,
lemon, cinnamon, rosemary
\$12



Autumn in New York

Captain Morgan Private Stock rum,
apple cider, cinnamon, nutmeg
\$10



Devil I Know

Botanist gin, pomegranate,
lemon, sparkling wine
\$10



Pom Cat Alley

Tito's vodka, St. Germain,
pomegranate, lemon
\$11

Original Recipes

SEE THE CHALKBOARD FOR ADDITIONAL CLASSIC COCKTAILS AND ORIGINAL RECIPES

Old Fashioned \$14
Woodford Reserve bourbon, walnut
bitters, orange

Cardigan \$14
1800 Añejo, Kahlúa, Five Farms
Irish Cream, Savvy Bean cold
brew, cinnamon

The Lost Woods \$12
Basil Hayden bourbon, blackberry
sage shrub, pomegranate, orange
bitters, smoked sage

Wild Geese \$12
Grey Goose vodka, blackberry sage
shrub, St. George Spiced Pear,
pomegranate, plum bitters, soda

Over the Garden Wall \$11
Our dirty martini with a twist:
Chopin vodka, Aperol, Cynar,
Dolin Dry Vermouth, olive brine,
salt & pepper saline, stuffed olive

When October Goes \$10
Limoncello, cranberry, cinnamon
nutmeg, clove, sparkling wine

Clair Obscur \$12
Del Maguey Mezcal Vida, Averna
Amaro, Aperol, blackberry sage
shrub, lemon, smoke

Red Wine Supernova \$12
Exotico tequila, Triple Sec,
lime, honey, cranberry bitters,
red wine float

Starborn Princess \$11
Empress Indigo gin, Crème de
Cassis, Del Maguey Mezcal Vida,
lavender, lime

Back to December* \$11
Amaretto Disaronno, St. George
Spiced Pear, pomegranate, lemon,
cranberry bitters, egg white

Come Away With Me \$14
Malibu rum, Averna Amaro, Domaine de
Canton, St. George Spiced Pear, Five
Farms Irish Cream, cardamom bitters

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

Please inform bartender of any allergies.

