

BLIND SWINE



HAND CRAFTED COCKTAILS

Rosemaryberry Shaker \$8

Strawberry infused vodka, sugary rosemary syrup, and a squeeze of fresh lemon juice. Vigorously shaken, poured over ice, and garnished with a thinly sliced strawberry.

Cucumber Basil Tequila Rickey \$8

Fresh cucumber muddled with basil simple syrup, shaken with tequila blanco, hand squeezed citrus juices, & garnished with a salted cucumber spear.

Charred Pineapple Margarita \$8

Tequila blanco infused with fresh jalapenos, mixed with charred pineapple simple syrup, fresh squeezed citrus juices, hand-shaken, poured over ice, and served with a salted rim, sliced jalapeno, and lime wedge.

Pinkadilly Pig Martini \$9

Fresh watermelon cubes muddled into Green House Artisan Gin and house made dill simple syrup. Hand shaken, double strained, served up in a chilled glass.

Cherry Beam Sour \$8

Jim Beam infused with fresh cherries, prepared as a traditional sour, with hand squeezed lemon juice, simple syrup, & a splash of soda water. Topped with a whiskey soaked cherry.

Whiskey Pig \$10

The Swine's Old Fashioned specialty! Made with bacon washed Maker's Mark, muddled fresh cherries, simple syrup, and orange bitters. Stirred with ice & served with an orange twist.

Mojito \$8

Fresh mint leaves muddled into simple syrup and fresh squeezed citrus juices. Hand shaken with silver rum, poured over ice, & garnished with fresh mint leaves & lime wedge. Add flavor with strawberries, peaches, cherries, or watermelon!

Coconut Creamer \$9

Coconut infused silver rum hand shaken with simple syrup, splash of pineapple juice, and half & half. Served in a chilled martini glass.

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Creating craft cocktails is more than using fresh squeezed juices instead of mixes. It's a complex process of layering homemade flavor elements with spirits. Preparation for a craft cocktail often begins weeks before it is ever tasted. Spirits are infused with a variety of seasonally ripe produce and herbs. Simple syrups are fashioned specifically to compliment the base infusion. Generally, an element of sour, to balance sweetness, is presented in the form of fresh, hand squeezed juices. How the cocktail is mixed, how much and what size ice is used, if there will be any additional components muddled to order, which glassware is used, and how garnish will be presented, are all integral pieces to development of the final product. Recipe creation is, no doubt, a labor of love. This is what we do. We invite you taste our passion. Enjoy!

HOUSE INFUSED SPIRITS

Strawberry Vodka
Blueberry Vodka
Red Pear Vodka
Coconut Rum
Banana Coconut Rum
Jalapeno Tequila
Bosch Pear Green House Gin
Peach Whiskey
Black Tea Bourbon
Cherry Jim Beam
Bacon Washed Maker's Mark

HOUSE SIMPLE SYRUPS

Dill
Rosemary
Basil
Charred Pineapple
Grilled Peach

HOUSE BARREL AGED SPIRITS

Aged Jim Beam
Aged Exotico Tequila Blanco