

BLIND SWINE



HAND CRAFTED COCKTAILS

Rosemaryberry Shaker \$8

Vodka, fresh strawberries, rosemary syrup, & fresh lemon juice.

Limón Verde Dulce Martini \$9

Seeded jalapeño infused vodka, simple syrup, & fresh lemon juice. Rimmed with house made jalapeño sugar.

Chili Cucumber Paloma \$10

Tequila blanco infused with chili & cucumber, fresh squeezed lime & grapefruit juices, topped with Jarritos. Rimmed with house made jalapeño salt.

Charred Pineapple Margarita \$8

Jalapeño infused tequila blanco, charred pineapple simple syrup, fresh squeezed citrus juices.

Cucumber Basil Tequila Rickey \$8

Tequila blanco, muddled cucumber, fresh basil, sugar syrup, & hand squeezed lime juice.

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Coconut Creamer \$9

Toasted coconut simple syrup, silver rum, & cream.

[lah-dee-da] Colada \$9

Fresh pineapple infused silver rum, elderflower liqueur, coconut cream, & fresh lime juice.

Whiskey Pig \$10

Bacon washed Maker's Mark, brandied cherries, sugar syrup, & orange bitters.

Creating craft cocktails is a complex process of layering homemade flavor elements with spirits. Preparation can begin weeks before it is ever even tasted.

Recipe creation is, no doubt, a labor of love. This is what we do. We invite you taste our passion. Enjoy!