

\$5 PER DRINK

TWO COCKTAIL MAXIMUM PER PERSON | \$3 MOCKTAILS (†APPLICABLE DRINKS)

\$10 WITH SOUVENIR ROCKS GLASS*

PRICE INCLUDES COCKTAIL AND GLASS | *STARRED DRINKS ONLY

COCKTAILS

VODKA

CAYUGA BREEZE*†

Myer Farm Vodka, cranberry and lime juices, stirred together and topped off with ginger ale. Lime garnish.

PINEAPPLE-CRANBERRY SPRITZ†

Myer Farm Pineapple Vodka, equal parts cranberry and pineapple juice, topped with lemon-lime soda for a refreshing, fruity splash. Garnished with a cherry.

PINEAPPLE UPSIDE-DOWN CAKE†

Myer Farm Pineapple Vodka, cream soda, pineapple juice, and maraschino cherry juice. Garnished with a cherry, just like the cake!

GINGER-LEMON SODA

Myer Farm Ginger Vodka stirred with lemon juice, triple sec syrup, topped with ginger ale and a slice of lemon.

COFFEE & CREAM

Myer Farm Coffee Vodka stirred up with cream soda made with real vanilla—a simple hit!

GIN

TOM COLLINS

Traditional and classic! Myer Farm Gin, lemon juice, and simple syrup—can be made more tart or sweet, to your liking. Topped with soda water and stirred over ice with a lemon and cherry garnish.

MYER FARM DIRTY MARTINI

Does it even need a description? Myer Farm Gin shaken with vermouth-soaked olive juice, shaken and strained into a martini glass. Garnished with—what else?—olives.

SPARKLER*†

Sparkling apple cider kicked up with a shot of Cayuga Gold, a few dashes of bitters, stirred together over ice. Perfectly spiced!

CAYUGA-RITA*

A Myer Farm twist on a favorite! Cayuga Gold, lime juice, simple syrup, and a touch of triple sec shaken to foamed perfection and garnished with a lime wedge.

UNAGED WHISKEY

CORN DOG MARY†

The Myer Farm take on a bloody mary! White Dog Corn Whiskey, tomato juice, celery bitters, and a dash of Worcestershire sauce. Choose your garnish: olives, onions, lemon, or lime. Hot sauce and horseradish also available upon request.

MEXICALI MARTINI

White Dog Corn Whiskey, simple syrup, and lime juice shaken over ice and strained into martini glass. Garnished with a lime wedge.

CHOCOLATE-CHERRY PLUNGE†

White Dog Wheat Spirit stirred together with Aztec chocolate bitters and topped off with cherry juice.

BLUEBERRY PIE*†

White Dog Wheat Spirit stirred up with blueberry juice, and a dash of bitters for spice—dessert in a glass!

AGED WHISKEY

BOURBINI (BOURBON BELLINI)†

John Myer Bourbon Whiskey shaken over ice with peach bitters and peach mix, topped with sparkling cider. Far from your average Bellini!

NORTHERN SUNRISE*

John Myer Four Grain Whiskey topped with equal parts cranberry and orange juices. Garnished with an orange wedge and a maraschino cherry.

WHISKEY SOUR SPRITZ

John Myer Wheat Whiskey shaken with lemon juice and simple syrup—more tart or more sweet, at request! Topped with soda water and a lemon and cherry garnish.

RYE OLD FASHIONED*

John Myer Rye Whiskey stirred over ice with muddled orange, cherry, simple syrup, and bitters. Garnished with fresh orange and cherry.

J. EARL MYER FLAVORED WHISKEY

STORMY SKIES*

Ginger ale and lime juice mixed over ice, with a float of J. Earl Myer Ginger Lake on top—reminiscent of a summer storm over the lake horizon.

CHERRIES JUBILEE

J. Earl Myer Cinnamon Lake stirred up with cherry juice and topped off with cream soda. Maraschino cherry garnish.

CREAMSICLE MARTINI

J. Earl Myer Honey Lake, peach mix, orange bitters, and a dash of cream soda—smooth and sweet! Garnished with an orange wedge for an extra hint of citrus.

ALSO AVAILABLE: ANY SPIRIT OF YOUR CHOICE, NEAT OR ON THE ROCKS: \$5