



Fall / Winter Menu

SIGNATURE COCKTAILS

Berry Bijoux ✱

Fords Sloe Gin | Amaro Tosolini | Chambord | Pistachio Cold Foam — 15

The Dirty Dean

Kastra Elion Vodka and Olive Brine | White Vermouth | Lemon Zest Feta Olives — 14

The Last Herb

Hendrick's Oasium Gin | Crop Meyer Lemon Vodka | Fontbonne Herbal Liqueur | Luxardo | Jack Rudy Tonic | Greenbar Apple Bitters — 15

Frankly, Kiwi Be Friends

Illegal Mezcal | Amaro Nonino | St. Germain | Yellow Chartreuse | Fruitful Prickly Pear | Kiwi — 15

Pineapple Dreams

Pineapple Infused Ketel One Orange Vodka | Amarena Cherry — 14

Owner's Old Fashioned

Mac's Makers Mark Select Bourbon Barrel | Angostura & Orange Bitters | Demerara Syrup | Flamed Orange | Amarena Cherry | Smoked Glass — 17

Smoked Old Fashioned

Highwest Double Rye | House Made Simple | Orange Bitters | Brandied Cherry | Flamed Orange | Smoked Glass — 14

The Mac

Mac's Seasonal margarita featuring our barrel select reserve El Tequileno Reposado Tequila infused with Pears — 17

Ono, Its Getting Cold

Sake Ono | Pinneau de Charantes Rose | Apple Cider | Spiced Cranberry — 14

Cherry Me to the Moon ✱

Mt Gay Black Barrel Rum | Velvet Falernum | Amarena Cherry Juice | Coca-Cola — 13

Its a Dram Shame

Highwest, A Midwinter Nights Dram: Act 12 Scene 6 | St Elizabeth Allspice Dram | Cynar — 22

Lucy I'm Home ✱

Botanist Gin | Fresh Lemon | Basil | Liber & Co. Orgeat | Almond Bitters — 14

Contains Tree Nuts ✱