



Justin Jones, CS / Summer Menu

SIGNATURE COCKTAILS

Pink Cadillac

Malfy Grapefruit Gin | Lustau Rose Vermouth | Dry Curacao | Mac's Mix Cordial | Pamplemousses Liqueur | Cremant de Alsace | Mint — 14

Dean Martini

Olive Oil Washed Beluga Vodka | Giardienia Brine | White Vermouth | Capasacin Tincture — 14

Irish Jig

Jameson Irish Whiskey | Brovo Amaro | Fresh Pressed Lemon and Orange Juice | Tropical Ginger Foam — 14

Oaxacan the Park

Illegal Mezcal | Select Apertivo | House Made Honey Roasted Pineapple Juice | Pineapple gum syrup | Fresh Pressed Lime — 14

Pineapple Dreams

Pineapple Infused 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 — 17

Berry Manilow

Watershed Strawberry Gin | Tattersall Coconut Aquavit | Fresh Pressed Lemon | Coco Lopez | Liber & Co. Strawberry Syrup | Absinthe Mist — 14

Lucy I'm Home ✦

Ford's Gin | Fresh Pressed Lemon | Basil | Liber & Co. Orgeat — 14

Got the World on a "Sling"

Hamilton Silver Rum | Fruitful Apricot | Benedictine | Peach Syrup | Dry Curacao | — 14

Bein Green

Ketel One | Hendricks | Cucumber Mint Shrub | Fresh Pressed Lemon | Rosemary Cucumber Foam | Simple — 14

Contains Nuts ✦