

# The Gardens



*All cocktails are made with fresh squeezed juices. No artificial colors, syrups, or sweeteners.*

## Cocktails

**BLACKBERRY WHISKEY SOUR** - blackberry infused bourbon, lemon, egg white 9

**SONORAN SKY** - ancho chile infused mezcal, grapefruit, agave syrup 10

**STRAWBERRY BASIL ME**-strawberry basil infused vodka, lemon, agave syrup 9

**ROSEMARY GIMLET** - gin, rosemary infused simple syrup, lime 9

**RED BELL PEPPER MARGARITA** - fresh juiced bell pepper, reposado tequila, lime, honey, cilantro 9

**POMEGRANATE FIESTA MARGARITA**- repo tequila, fresh pomegranate juice, lime, sugar rim 9

## Seasonal Cocktails

**R&R** - Fresh raspberries, rum, lime, agave syrup, ginger beer 9

**PEPPERMINT CREAM MARTINI**- peppermint smirnoff, baileys 9

**GINGER SNAP MARGARITA**- anejo tequila, domain de canton, fresh lemon juice, candied ginger 10

**CINNAMON & CIDER**- whiskey, fresh lemon, apple cider, ginger beer 9

## Wine

**SANGRIA**- Delicious Italian red wine, fresh lime juice, rum, agave & topped with apples 7.5

**PROSECCO** - Fiol/ Treviso, Italy 7 glass 28 bottle

**CHARDONNAY** - Simply/ Columbia Valley, Washington 7 glass 28 bottle

**CHARDONNAY** - Golden/ Monterey Valley, California 8 glass 32 bottle

**PINOT GRIGIO** - Matteo Braidot/ Italy 7 glass 28 bottle

**SAUVIGNON BLANC**- New Terraces/ New Zealand 8 glass 32 bottle

**MONTEPULCIANO D'ABRUZZO** - Cantine Volpi / Italy 7 glass 28 bottle

**PINOT NOIR** - Soter Planet / Oregon 9 glass 36 bottle

**CABERNET** - Milbrandt/Columbia Valley Washington 8 glass 32 bottle

  **For hours and menu, follow us!**