

— *She* estd *Oak Room Pub* 2011

OPEN AT 4PM EVERY DAY

# SPECIALTY COCKTAILS \$14

An exclusive collection, designed by our own mixologists, featuring house-made infusions & reductions.

#### **SOUTHERN BLUES**

Tito's Vodka with our signature jalapeno/blueberry reduction, served mule style in a copper mug with a dash of lime juice & topped with ginger beer.

#### ROYAL JUBILEE

Hendricks gin, St. Germain, honey, & lemon infused with hints of lavender & rosemary under a foamy egg top and a cucumber slice.

#### HOT LITTLE SWEETY

Coconut rum & pineapple juice meets an ancho chili liqueur for a sweet & spicy good time. This is what you *really* wanted when you put the lime in that coconut!

#### ARMADILLO DERBY

The perfect collision of continents! Mexican Reposado tequila crashes into Italian Amaro & Aperol with a healthy splash of tart hibiscus syrup and a lemon twist.

#### THE CLEO

Named after an infamous Pennsylvania bootlegger... You'll love this delightful blend of bourbon, amaretto, aromatic bitters, and fresh squeezed oranges.

## AS DE PIQUE

Ahhh, France! Cognac mixed w/ walnut dram & an all-natural apricot liqueur, donning a stylish black cherry.

### MUCKERS ON THE LASH

Gummin' fierce afters? It's your jammy day, mate. This bevvie's bang on! Bailey's, savage Shanky's Whip, & cream with a grainnin of nutmeg layered so bleedin' deadly, it's loopers! (See bartender for American English translation).

