

FIRE

COCKTAIL MENU

YULE MULE 14

skyy vodka | cranberry shrub | ginger beer | lemon juice

TAMARITA 16

mi campo reposado | patron citronge tamarind and ginger sour mix

RAELENE 14

pea blossom infused gin | honey syrup | lemon juice | peach bitters

SANGRIA 12

fruit infused red wine | spices brandy

SIGNATURE SMOKED MANHATTAN 16

woody creek rye | cocchi vermouth di torino | bitters | smoke

JACKSON POLLOCK 14

rosemary-infused spring 44 gin | lemon strawberry | balsamic reduction

MATISSE MARTINI 12

woody creek vodka | pineapple | cava leopold's blackberry

THE ART ESPRESSO MARTINI 16

vanilla vodka | kahlua | espresso

TRADITIONAL OLD FASHIONED 14

bourbon | demerara syrup | bitters

ZERO PROOF

FOR GEORGIA 8

strawberry puree | lemon juice | mint simple syrup

TASTE OF FALL 8

cranberry shrub | lemon juice | ginger beer

25% gratuity added to parties of 8 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.