



SIGNATURE COCKTAILS

Our recipes are hand-crafted using the freshest ingredients and all natural juices.

\$15

Shanny Martini

Pineapple-infused Hanger One vodka, macerated ten days, Cointreau, fresh pineapple.

Raspberry St. Germain Cosmo

Finlandia Raspberry vodka, St. Germain, cranberry juice & fresh lime juice, raspberry garnish.

Colorado Peach Mule

Belvedere Peach Nectar vodka, Cock 'n Bull ginger beer with fresh lime juice.

The Arta Margarita

Arta Silver tequila, agave nectar, fresh lime juice, and Cointreau.

Cucumber Ginger Gimlet

Crop organic cucumber vodka, Domaine Canton ginger liqueur, and fresh lime juice, shaken and served up.

Shanahan's Paloma

Código Reposado tequila, ruby red grapefruit juice, and fresh lime juice, served on the rocks and topped off with club soda.

Modern Manhattan

Bulleit 95 Rye, Carpano Antica sweet vermouth & Amarena cherry juice from Italy.

Blood Orange Sidecar

A twist on the classic cocktail, served up and made with Clés des Ducs VSOP Armagnac, Solerno blood orange liqueur, and freshly squeezed lemon juice.

The Old Fashioned

Bulleit Bourbon with muddled orange and cherry, served on the rocks with club soda, Angostura bitters, and an orange zest.

Blueberry Mojito

Brugal aged white rum muddled with fresh blueberries, fresh mint, and lime, served on the rocks and topped with club soda.

"Bubbly" Pear Martini

Grey Goose La Poire vodka, St. Germain, house-made sweet and sour, Roederer sparkling wine, lemon twist.