

# SPORTSBAR

## CRAFTED COCKTAILS

### LIGHT-YEAR LEMON DROP

GRAPE VODKA. HOUSE LIMONCELLO. SUGAR  
ROLLED GRAPES. LEMON ZEST.

12

### CELESTIAL ROOT FLOAT

VANILLA WHISKEY. HOUSE ROOTBEER. HOUSE  
ORANGE BITTERS. FRESH VANILLA BEAN CREAM.

13

### THE "BIG BANG" BLOODY MARY

SMOKEY BACON INFUSED VODKA. HOUSE  
BLOODY MIX. TEXAS TWINKIE. AND MAPLE  
BACON SALT RIM.

13

### METAPHYSICAL MARGARITA

CABO WABO. HOUSE CRAFTED CITRA-  
GOOSEBERRY SOUR. GRAN MARNIER.  
SWEET N' SALTY LIME RIM.

12

### GIN AND PLU-TONIC

NOLETS GIN. JUNIPER ROSE SYRUP.  
CHARRED HERBS. FEVER TREE TONIC.

13

### VENUSIAN MOJITO

BACARDI LIMON. BLACKBERRY  
LAVENDER SYRUP. FRESH LIME/MINT.

12





# Seasonal

## CRAFTED COCKTAILS

### Merry Mole

Mole Shrub. Chocolate bitters. Mezcal. Savory, smokey chocolate. Like a spicy chocolate kombucha!

13

### The Manhattan Feast

Wild mushroom infused bourbon. Herbed infused vermouth. Celery bitters. Black peppercorn. Thanksgiving in a glass!

12

### Holy Horchata

Hand crafted spiced rice milk. Rum. Tawny port. Fresh chocolate. Sweet, velvety.

13

### Chili Toddy

Chilie de arbol infused aperol. Bourbon. Honey. Fresh lemon. Warm in the chest and sweet.

12

### A Figgin' Good Time

House infused apple fig brandy, gran marnier, orange vodka, pomegranate. Sweet, light, nostalgic.

12

**\*Notify server of allergies**

