

COCKTAILS

- 8.5 **LAVENDER LEMONADE** [frozen]
vodka, lemonade,
crème de violette
- 12 **WHISKEY & COKE, NO COKE**
southern comfort, cynar, aperol,
angostura bitters
- 13 **ELLIS ST COFFEE MARTINI**
cold brew coffee, local espresso cocoa
bean liqueur
- 11 **LEMON PEPPER CAESAR**
lemon pepper rim, house made
cocktail sauce
+2.5 sub 'simps' vegan caesar mix
- 14 **MONTE CARLO**
okanagan spirits BRBN, benedictine,
angostura, lemon oil
- 12 **OLD FASHIONED**
bourbon, raw sugar, angostura bitters,
flamed orange
- 12 **NEGRONI**
gin, sweet vermouth, campari
- 12 **BIJOU**
gin, sweet vermouth, green chartreuse
- 13 **THE MEDICINE**
[a riff on the penicillin]
blended scotch, honey syrup,
split citrus, ginger, mescal mist
- 13 **CORPSE REVIVER no. 40**
[a riff on the corpse reviver no. 2]
lot 40 whisky, triple sec, lillet blanc,
okanagan spirits taboo absinthe, lemon
- 14 **BROOKLYN 2.0**
[a riff on the brooklyn]
12yr canadian whisky, local amaro,
cynar, orange vermouth, maraschino
liqueur, angostura bitters
- 12 **LAST WORD**
gin, green chartreuse, maraschino, lime
- 11 **APEROL SPRITZ**
aperol, sparkling wine, soda
- 12 **BEES KNEES**
gin, honey, lemon
- 12 **DAQUIRI**
white rum, lime, sugar
- 12 **MAI TAI**
dark jamaican rum, triple sec, orgeat,
lime, mint

** many elements of our cocktails are made in-house and contain nuts, eggs, and other allergens.
please let your server know of any dietary concerns.*