

Craft Kitchen Cocktails

SATAN'S PALOMA

Classic tequila cocktail turned up a notch, Tanteo jalapeño infused tequila, grapefruit juice, lemon and a ¼ rim of Tajin.

LET THERE BE BLOOD

Craft Kitchen Vodka, elderflower liquor and blood orange puree topped with ginger beer.

BROWN SUGAR OLD FASHIONED

This unique old fashioned is smoked with a Hickory smoke treatment and presented tableside. Bulleit Rye, Quiver Honey, brown sugar and black walnut bitters. CK's award winner.

ELEVATED BEES KNEES

McQueen and the Violet Fog Hibiscus Berry Gin is the foundation for this exquisite version of a classic. The unique violet color and flavor should not be missed

CINNAMON MAPLE WHISKEY SOUR

To embody the season we mixed Piggy Back Rye Bourbon, bourbon barrel aged maple syrup, lemon juice and a hint of cinnamon to create a perfectly balanced taste of fall.

BLUEBERRY PIE MULE

Sweet n Spice are the characteristics of this mule. Pearl Pomegranate vodka, house made blueberry puree and fresh lime juice topped with ginger beer in a copper mug.

PRICKLY PEAR PAW

Grey Goose Pear, prickly pear puree, St. Germain Elderflower, and Lemon juice, a simple classic.

SMOKEY HARVEST CIDER

Smoke, Spice and everything nice. Los Misterios Mezcal, orange liquor, fresh lime and Apple cider are infused with a Cherrywood smoke treatment to create a one of a kind signature flavor.

BOURBON PUMPKIN SMASH

Bourbon, pumpkin, lemon and vanilla, combine for a fall treat!

THE CRAFT "MARG"

The Staple. CKP's house made blackberry margarita.

THE HUMBLE FLEX

Take your favorite bourbon, whiskey or scotch and have a smoke treatment of finely cut wood chips of your choice added to enhance and customize the flavor.

Choose:

Pear Wood
Apple Wood

Hickory Wood
Walnut Wood

Peach Wood
Cherry Wood