



CG COCKTAILS

Midtown 13

Winner of Idaho’s *Manhattan Experience*

Old Forester’s bourbon, Avera Amaro, Leopold Cherry liqueur, B&B, and Angostura bitters stirred until chilled and served over an ice sphere with a flamed orange twist

Harvest Cider 11

Knob Creek maple whisky and Kraken Black rum with hot apple cider and garnished with a cinnamon stick

Idaho Huckleberry 8

Blue Ice Huckleberry vodka, pomegranate liqueur, fresh lemon juice, and cranberry juice served up with a sugared rim

Oaxaca Old Fashioned 12

Corralejo Reposado tequila, 400 Conejos mezcal, agave nectar, and Angostura bitters with muddled orange

CG Mule 10

Three options to choose from:

Classic Mule – Tito’s vodka, fresh lime juice, and ginger beer

Raspberry Mule – the classic with a float of Chambord liqueur

Mango Mule – made with Cîroc Mango vodka

Dragonberry Mojito 10

Bacardi Dragonberry rum and fresh lime juice with muddled strawberries and mint. Served on the rocks with club soda.

Rio Breeze 9

El Jimador tequila, cranberry, and orange juice with a splash of fresh lime juice served on the rocks with a lime

Citrus Press 8

Idaho’s Revolution vodka shaken with a splash of orange juice and Fee Brothers peach bitters, served up with a float of club soda

Paloma Rose 11

El Jimador tequila, grapefruit soda, and house made Hibiscus syrup served on the rocks with fresh lime juice

Cucumber Blossom 11

Hendrick’s gin and St. Germain muddled with fresh cucumber and served on the rocks with a splash of club soda

Captain’s Revenge 8

Kraken Black spiced rum with orange and pineapple juice and a splash of strawberry puree, served on the rocks

Guerrero Margarita 11

El Jimador tequila, Cointreau, and Grand Marnier muddled with cucumber, serrano pepper, and fresh lime juice served on the rocks with a Tajin salted rim. ***Spicy!***



SINGLE MALT SCOTCH

Balvenie <i>Doublewood</i> 12 year	16
Bowmore 12 year	14
Dalmore 12 year	14
Dalwhinnie 15 year	20
Oban 14 year	18
Lagavulin 16 year	22
Macallen 12 year	22
Talisker 10 year	15

MOCKTAILS

Fiddlesticks 6

House made carrot cake syrup with hot water and topped with whipped cream and a dash of cinnamon

Purple Rain 6

House made hibiscus syrup, pineapple juice, and fresh squeezed lime juice are served with mint leaves over ice and topped with club soda

Baked Soda 6

Cookie butter syrup and caramel with cream and club soda over ice and topped with whipped cream and a cinnamon stick

TASTES OF WINTER

Nor’wester Spirit 12

Day’s Defile bourbon with a house made cinnamon honey syrup, a touch of Berentzen pear liqueur, and fresh lemon juice served in a coupe glass with a flamed orange twist

Brundage Bramble 9

Bombay Bramble and Lillet Blanc with fresh squeezed lemon juice and simple syrup served on the rocks with club soda and topped with raspberries and a sprig of rosemary

Three Kings 10

Hennessy cognac with St. Elizabeth Allspice Dram, Metaxa Greek brandy, and a dash of black walnut bitters are combined with hot water and garnished with a cinnamon stick and star anise

Isle of Frost 12

Laphroaig scotch with a touch of Amaro Montenegro and sweet vermouth chilled with Peychaud’s bitters and Angostura bitters served in an absinthe rinsed coupe glass with a lemon twist