

CLASSIC COCKTAILS

Sangria 12
Red wine sangria with apple brandy, local Wiggly Bridge vodka, apples, lemon and a splash of ginger ale

Jungle Bird 13
Plantation Dark Rum, Campari, pineapple & lime juices, demerara syrup

Kir Royal 11
Crème de cassis, sparkling wine, lemon twist

Sazerac 13
Sazerac Rye, demerara, Peychaud's bitters, absinthe rinse, lemon twist

El Diablo 13
Tequila Reposado, crème de cassis, lime juice, ginger beer

Espresso Martini 15
Absolut Vanilia Vodka, Kahlua, cold brew liqueur, espresso

OPSG Dirty Martini 14
Barren's Sea Kelp Vodka, olive brine, pepperoncini juice, olives
*add oyster for \$3.50

CRAFT COCKTAILS

Clear Choice 10
Clarified milk rum punch. White & coconut rums, pineapple & orange juices, lime, house made grenadine
*not creamy but does contain lactose

Scorpio 13
Tequila Blanco, Ancho Reyes chile liqueur, house made hot pepper and cardamom syrup, pomegranate & lime juices, tajin rim
*if you really want a kick in the pants, we can add spicy bitters!

Gomme Girl 13
Local Wiggly Bridge Dry Gin, Lillet rose, raspberry gomme, lemon, champagne float, dried flowers

207 15
Sazerac Rye, Averna, Montenegro, demerara, black walnut bitters, orange twist

Golden Age 13
Local Wiggly Bridge Touche Vodka, St. George's Spiced Pear liqueur, Domaine de Canton Ginger liqueur, lemon juice, topped with sparkling wine

Almost Famous 14
Peloton Mezcal, Aperol, grapefruit & lime juices, thyme infused syrup, spritz of absinthe, splash soda

OYSTER SHOOTERS

Schooner Shooter 12
Barren's Maine Kelp Vodka, olive brine, pepperoncini juice, chef's choice oyster

Foghorn Mary 12
Wiggly Bridge Touché Vodka, mild house bloody mix, chef's choice oyster

French Connection 12
Lillet blanc, champagne, chef's choice oyster

HOUSE MOCKTAILS

Fruit Punch 6
Orange & pineapple juices, grenadine, Sprite

Ocean Spray 6
Cranberry & grapefruit juices, ginger beer, lime

Stinger 6
Hot pepper & cardamom syrup, lemon, pomegranate, soda water

