

Creekside Craft Cocktails

“Every craft cocktail is made with something strong, something bitter and something sweet.... just like any relationship.”

\$ 1 2

-Duck & Cover

Bulleit 95 Rye Frontier Whiskey, house-made peppercorn syrup, Cardamom bitters, served over one large cube, garnished with a Clementine

-Creekside Bee's Knees

Barrel-aged Gin, house-made honey/lemon syrup, Lavender bitters, served up with lemon garnish

-Bring The Heat

Milagro Tequila, 100% Agave Reposado, Fresh muddled jalapeno, fresh squeezed house-made sour, Grand Marnier float over ice with jalapeno/lime garnish

-Knockout

House-made all natural Vodka infused with fresh cut Pineapple, aged 10 days, shaken and served up

-Creekside's Whiskey Sour

Knob Creek Kentucky straight bourbon whiskey, fresh squeezed house-made sour, traditional egg white, house-made syrup, shaken and poured over ice with a Luxardo cherry