



# Stonewall TAVERN



## BARNSTEAD CLASSIC COCKTAILS

### **BARNSTEAD OLD FASHIONED ~ \$15**

Knob Creek Smoked Maple Bourbon, Maple Syrup, shaken with muddled orange, cherries, bitters topped with a splash of ginger beer.

### **BARNSTEAD SOUR ~ \$16**

Smuggler's Notch Bourbon, Rosemary Honey Simple Syrup, Lemon Juice, garnished with bitters

### **FALL SANGRIA ~ \$16**

Barnstead Sangria with Silo Vodka, topped club soda and garnished with an apple slice

### **GIN HOT TODDY ~ \$16**

Maple Gin, Fresh Lemon Juice, House Hot Toddy Mix, garnished with a cinnamon sprinkle.

### **FALL IN LOVE ~ \$15**

Maple Cask Rum, Caramel Vodka, Lemon, Apple Cider, shaken and garnished with a cinnamon sugar rim

### **BARNSTEAD MARGARITA ~ \$12**

Tequila, Triple Sec, Barnstead Sour Mix, garnished with a lime

🍷 MAKE IT SPICY WITH OUR GARDEN JALAPENOS!

### **FALL-A-RITA ~ \$14**

Reposado Tequila, Pama Liqueur, Barnstead Sour Mix, shaken and garnished with a lime and salt rim

### **BARNSTEAD MULLED CIDER ~ \$12**

House Mulled Hot Cider with Captain Morgan Spiced Rum, garnished with an orange slice

## BARNSTEAD CLASSIC MOCKTAILS

### **SPICED CIDER ~ \$6**

Apple Cider, Ginger Beer, Orange Bitters, served over ice, garnished with an apple slice

### **VIRGIN MULLED CIDER ~ \$8**

House Mulled Cider served warm with an orange slice to garnish

### **VIRGIN MARGARITA ~ \$5**

Fresh Lime Juice, Lemon Juice, Orange Juice, Simple Syrup shaken and topped with club soda, garnished with a salt rim and a lime.

### **VIRGIN CRANBERRY MULE ~ \$5**

Cranberry Juice, Fresh Lime Juice, Ginger Beer, served over ice and garnished with a mint sprig.

### **HONEY PEAR MOCKTAIL ~ \$6**

House Honey Pear Syrup, Fresh Lemon Juice, Tonic Water, chilled and strained, garnished with a rosemary sprig

### **FALL MIMOSA ~ \$7**

Apple Cider, Sparkling Apple Juice, garnished with a caramel sugar rim

### **GINGER HOT TODDY ~ \$6**

House Hot Toddy Mix combined with ginger syrup, served warm and garnished with a lemon slice



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## DRINKS FOR DESSERT

### **S' MORES MARTINI ~ \$15**

WHIPPED VODKA, GODIVA CHOCOLATE LIQUEUR, SHAKEN AND STRAINED INTO A MARTINI GLASS. GARNISHED WITH A CHOCOLATE GRAHAM CRACKER RIM AND A FLAMING MARSHMALLOW.

### **BURNT CARAMEL ~ \$14**

A TWIST ON THE CLASSIC ESPRESSO MARTINI. FEATURING CARAMEL VODKA AND MAPLE BOURBON CRÈME

### **CINNAMON ROLL ~ \$12**

RUMCHATA, KAHLUA, SHAKEN AND SERVED ON ICE GARNISHED WITH A DASH OF CINNAMON.

### **PUMPKIN PIE MARTINI ~ \$14**

WHIPPED VODKA, KAHLUA, PUMPKIN PUREE, MAPLE SYRUP, CREAM, PUMPKIN SPICE RIM

### **ALMOND SNICKERDOODLE ~ \$12**

DISARONNO AND RUMCHATA SHAKEN AND SERVED ON ICE AND GARNISHED WITH A CINNAMON SUGAR RIM.

### **BRANDY ALEXANDER ~ \$12**

COGNAC, CRÈME DE CACAO, HEAVY CREAM, GARNISHED WITH NUTMEG

