

BLIND MULE RESTAURANT

Craft Cocktails

Daily Spritz Special

Start with Bubbles! Ask server for today's feature

Blind Mule

Peach Moonshine, Fresh Mint & Lime Juice
on the rocks in a copper mug with sweet & spicy fresh Ginger Soda
(variations: Moscow Mule 11, Mexican Mule 12, Kentucky Mule 13)

Blueberry Lemon Thyme Fizz

Hendricks Gin or Tito's Vodka muddled with Blueberries & Thyme
and served over ice in a tall glass topped with soda

Rosada

1800 Tequila Reposado, Blood Orange Pomegranate Juice and
fresh Rosemary, muddled & served on the rocks with a Salt Rim

Mediterranean Martini

Figenza Fig-infused Vodka shaken with Pomegranate & Lemon Juices
served up with a Lemon Twist

Peachy Berry Bourbon Smash

Woodford Reserve Bourbon & Peach Brandy muddled with
Fresh Basil & Blackberries, on the rocks with house Peach Balsamic Shrub

Highland Fling

Dewar's Scotch, St. Germain Elderflower, & Grapefruit Bitters
on the rocks in a tall glass topped with Ruby Red Grapefruit Juice & Soda

Blue Ridge Sunset

Bacardi Rum & Limoncello mingle perfectly
over ice with Blood Orange Juice and Ginger Ale

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Classic Cocktails

Martini

Gin or Vodka, chilled with Vermouth, served up with an Olive or Twist
(Titos or Grey Goose Vodka/ Hendricks or Chemist Gin)
(Blue Cheese Olives available)

Old Fashioned

Woodford Reserve with Angostura & Blood Orange Bitters, mixed
with house vanilla bean sugar, and chilled over an Ice Sphere
garnished with Orange Peel & an Amarena Cherry

Manhattan

Bulleit Rye or Woodford Reserve Bourbon, Poli Sweet Vermouth,
Angostura & Blood Orange Bitters, with an Amarena Cherry

Cosmopolitan

Tito's Vodka, Grand Marnier, Lime, Cranberry, and
House Simple Syrup, shaken & served up with a light Sugar Rim

Negroni

Hendricks Gin, Campari, & Poli Rosso Vermouth
on the rocks with an Orange Slice
(Isola Bella White Negroni with Chemist Gin, Italicus, & Poli Bianco Vermouth 13)

Margarita

1800 Tequila, Grand Marnier, & fresh Lime Juice sweetened with Agave,
served on the rocks with or without a Salted Rim
(with Blood Orange Pomegranate Juice 13)

Paper Plane

A refreshing aperitivo of Nonino Amaro, Aperol, & Woodford Reserve,
chilled with Lemon Juice and served up with an Orange Peel

**ASK ABOUT DAILY COCKTAIL/MOCKTAIL SPECIALS
AND OUR DESSERT DRINKS MENU**