

SPECIALTY DRINK MENU

TKO - 11

Be careful, she's a southpaw! ABSOULT MANDRIN Vodka infused with fresh pineapple and served ice cold with a sugar rim

HONEYCOMB - 13

Manly, yet smooth as the honey from which it's made. MAKER'S MARK Whiskey aged with local, Jennings Apiary honeycomb and served on the rocks

RUSTON PEACH - 9

Ruston born. Ruston raised. Ruston tried and true. STOLI PEACH Vodka, Peach Schnapps, Sprite, Pineapple Juice, and a splash of Cranberry Juice

BANANAS FOSTER MARTINI - 9

A delicious dessert classic in liquid form. STOLI VANILLA Vodka, Butterscotch Schnapps, Banana Liqueur, GODIVA White Chocolate, and a splash of milk

SAZERAC - 9

Simply Traditional. Simply New Orleans. SAZERAC RYE whiskey, simple syrup, dash of bitters, dash of Absinthe, and a splash of water

S'MORES MARTINI - 9

Campfire not included. SMIRNOFF MARSHMELLOW Vodka, GODIVA Chocolate, Marshmallow Fluff, Graham Cracker Rim

BEAU-RITA - 13

Southern interpretation of a Mexican classic. HERRADURA ANEJO, COINTREAU, Sour Mix, Simple Syrup, shaken with a fresh squeezed wedge of lemon and lime, topped with a splash of GRAND MARINER and a splash of Orange Juice

LA's BURNING - 10

The Farmers' Market of New Orleans' French Market was constructed from the scorched remains of the river front area. This cocktail reflects the variety of products sold there. SMIRNOFF BLUEBERRY is combined with lime juice and sugar for a concoction that is flame kissed with a few drops of Louisiana's own Tabasco Sauce

STRAWBERRY BASIL SMASH - 10

Strawberries and Basil leaves muddled together with TANQUERAY GIN for the perfect break from a hot Summer day

MAPLE BACON OLD FASHION - 13

KNOB CREEK Infused Smoked Maple Bourbon with thick cut bacon for this unique drink. Muddled oranges add a pleasant sweetness to this smoky combination, served with a delicious piece of thick cut Canadian bacon