



SPECIALTY DRINKS

TKO \$14

Be careful, she's a southpaw. 360 Mandrin Vodka infused with a fresh pineapple and served ice cold with a sugar rim

HONEYCOMB \$15

Manly, yet as smooth as the honey from which it's made. Maker's Mark Whiskey aged with local honeycomb and served on the rocks

RUSTON PEACH \$11

Ruston born. Ruston raised. Ruston tried and true. 360 Georgia Peach Vodka, Peach Schnapps, Sprite, pineapple juice, and a splash of cranberry

BANANAS FOSTER MARTINI \$11

A delicious dessert classic in liquid form. Stoli Vanilla Vodka, Butterscotch Schnapps, Banana Liqueur, Chocolate Deluxe White Chocolate, and a splash of milk

SAZERAC \$11

Simply Traditional. Simply New Orleans. Sazerac Rye Whiskey, simple syrup, dash of bitters, dash of Absinthe, and a splash of water

S'MORES MARTINI \$11

Campfire not included. Smirnoff Whipped Vodka, chocolate deluxe, marshmallow fluff, graham cracker rim

BEAU-RITA \$14

Southern Interpretation of a Mexican classic. Herradura Anejo, Cointreau, Sour Mix, Simple Syrup, shaken with fresh squeezed wedges of lemon and lime, and topped with a splash of Grand Marnier and a splash of Orange Juice

LA'S BURNING \$12

The Farmer's 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 Vodka is combined with lime juice and sugar for a concoction that is flame kissed with a few drops of Louisiana's Tabasco Sauce

BLUEBERRY GIN SOUR FIZZ \$13

Just enough gin. Just enough berry. Perfect amount of fizz. Hendricks Gin, fresh lemon juice, blueberry syrup, and egg whites, shaken together for a light and frothy martini

RAILROAD RITA \$12

Full steam ahead, yet back to our roots. This margarita will grow true like the city we call home. Jose Cuervo, Cointreau, sour mix, fresh lime juice, and muddled blackberries