

Cocktails

<u>Sedona’s Autumn</u>	16
A premium-vodka based martini, with lychee, coconut and mandarin puree and fresh lime citrus To display Sedona’s cool, harmonious fall taste	
<u>Fall Harvest Fashion</u>	20
Homemade acorn-squash syrup complimented by a light smokey scotch and smooth Cognac sweetness accompanied with home grown, cinnamon dried purple sage	
<u>Chocolate Mint Mojito</u>	22
22- day clarified chocolate-mint mojito using white rum, highlighting homegrown chocolate- Mint- tart and refreshing	
<u>Umeshu Sour</u>	20
Strawberry and Umeshu combination with fresh citrus and a soft egg froth with Umeshu Aromatics and appeal. Homage to Japan’s rarest and finest strawberries	
<u>Red Moonlight</u>	16
Moroccan Harissa extracted into a full-savory syrup, infused with raw pomegranate juice, sepia Fresh lemon juice and polished Polish vodka	
<u>Tira-Volution</u>	18
Infusion of traditional tiramisu with copper clean reposado, coffee liquor, house-made saffron and soft chocolate dusting	
<u>Prickly Pear Margarita</u>	18
Premium margarita using an additive free silver tequila, refreshing lime and prickly pear syrup	
<u>Spanish Margarita</u>	38
Ultra-Premium reposado margarita, paired with notes of vanilla, fresh lime and hints of Orange bitters, bowed with sea-salt rim	
<u>Rene Old Fashion</u>	18
Traditional Old Fashion made with Bardstown Bourbon, delicate orange bitters with a small Sweet hint of demerara to balance the cocktail. Charred orange peel for aromatics	
<u>Jefferson Ocean Rye Black Manhattan</u>	20
Dark Rye smoothness capturing a wonderful essence of saffron and Averna Amaro	

Mocktails

<u>Applin-Tini</u>	12
New seasonal take of the Applet-Tini made alcohol free with fresh apple juice and caramel	
<u>Vortex Mule</u>	12
Seedlip N/A Spirit, Butterfly Pea, Ginger Beer, Prickly Pear Syrup, Topped with Sparkling Water	
<u>Last Sip of Tea</u>	12
Homegrown pumpkin & butternut squash with Lapsang tea in a sweet & soft pumpkin mocktail	
<u>French Soda</u>	12
Rich blackberry, heavier bodied, French mocktail garnished with coconut chips	

Bottled Beer 8-

It’s A Dry Hop IPA	Grand Canyon Sunset Amber	Pilsner Urquell
Historic Brewing Lager	Athletic Mexican-Lager N/A	Athletic Free Wave Hazy IPNA

Bourbon ~ Whiskey ~ Scotch

Woodford Reserve Double Oaked	Crown Royal Canadian Whiskey
Basil Hayden Kentucky Straight	Knob Creek Kentucky Straight Bourbon 9yr
Redwood Empire “Lost Monarch” American	Jefferson Ocean Double Barrel Rye
Suntory Toki Japanese Whisky	Jameson Irish Whiskey
Dewar’s White Label	Johnny Walker Black
Glen Morangie 10 year Highland	Macallan 12 year Highland
Macallan 18 year Highland	Glenlivet 12 year Double Oak Speyside
Lagavulin 16 year Islay	Aberlour 12 Year Speyside
Laphroaig Select – Islay	The Hearach Isle of Harris

Port ~ Sherry ~ Dessert Wine

Graham’s 10 year Tawny Port	Graham’s 30 year Tawny Port
Grahams’s 20 year Tawny Port	Graham’s 40 year Tawny Port
Graham’s Six Grape Ruby Reserve	Saracco Moscato D’Asti (half bottle)
Far Niente “Dolce” Late Harvest Wine	Villa Massa Limoncello
Inniskillin “Vidal Ice Wine	Sandeman Sherry Superior Fino Don Fino
Kracher Truckenbeeren-Auslese Cuvee Dessert Wine	

Cordials ~ Cognac

Amaretto Lazzaroni	Bailey’s Irish Cream
Kahlua	Frangelico
Drambuie	Fernet Branca
Dubonnet	Sambuca Romano
Screwball Peanut Butter Whiskey	Mr Black Cold Brew Espresso Liqueur
Lillet Blanc & Rouge	Grand Marnier
Grand Marnier Cuvee Louis Alexandre	Christian Drouin Le Calvados Selection
Courvoisier VS	Remy Martin 1738
Hennessy VSOP	Hennessy XO
Amaro Nonino	Amaro Nonino Riserva
Nonino Grappa Chardonnay	Nonino Grappa Merlot

Hennessey Paradis- 75 half - 150 full

Sipping Tequila

Herencia Blanco	Siete Leguas Blanco	Herencia Reposado	Siete Leguas Reposado
Clase Azul Reposado	Siete Leguas Anejo	Casa Noble Anejo	El Tequileño Super Rare
El Tesoro Extra Añejo 85th Anniversary			