

# FIVE OAKS LODGE | COCKTAILS

## CONSUMPTION COCKTAILS

### SELECT BRANDS

Tito's Vodka | Tanqueray Gin | Bacardi Rum | Captain Morgan Silver Spiced | Cuervo Gold Tequila | Bulleit Bourbon | Jack Daniels Black Street | Dewars Scotch | Speyburn Bradan Orach Speyside single malt | Crown Royal **\$7 cocktail**

### PREMIERE BRANDS

Grey Goose Vodka | Tanqueray No. 10 Gin | Pyrat XO Reserve Rum Patron Silver Tequila | Knob 9yr Bourbon | Gentleman Jack Daniels | Johnnie Walker Black | Macallan single malt 12-yr | Crown Reserve **\$10 cocktail**

COKE | DIET COKE | SPRITE | SWEET-N-SOUR | GRAPEFRUIT, PINEAPPLE, CRANBERRY, ORANGE JUICES | TONIC | CLUB SODA | LEMONS, LIMES

PRICED PER COCKTAIL (2-OZ POUR)

INCLUDES GLASSWARE

# CRAFT COCKTAILS

## VODKA COCKTAILS

### SPRING & SUMMER

#### ■ Texas Sipper

Tea infused vodka, limoncello, grapefruit juice and club soda. Spared lemon wheel garnish

#### ■ An Elder Peach

Absolut vodka with St. Germain (elderflower liqueur), peach bitters and club soda

#### ■ Fizzy Peach

Absolut Peach vodka with fresh lemon juice, simple syrup and soda. Peach wedge garnish

#### ■ Pear Mojito

Mint-infused pear vodka with St. Germain elderflower liqueur, pear and lemon juice; club soda.

#### 🍸 Witching Hour Martini

White blossom vodka and limoncello with Chambord and lemon-zested sugar.

#### 🍸 Blaise's Basil Martini

Lemon and bruised-basil simple syrup. St. Germain, Belvedere Vodka. White Balsamic vinegar drizzle

### FALL & WINTER COCKTAILS

#### ■ Absolutely, Rosemary

Absolut citron, amaretto rosemary simple syrup, lemon juice and club soda

#### 🍸 Mistletoe Martini

Vodka and cherry brandy with lime juice; rosemary tree and cherry garnish

#### 🍸 Midnight Sun

Thyme infused vodka with blood orange liqueur, lemon juice, Cream de Violette and rhubarb bitters. Sugar-dusted blood orange garnish.

## GIN

## YEAR ROUND COCKTAILS

 **Floradora**

Tanqueray No. 10 gin, lime juice, Chambord + Ginger Ale. Raspberries and lime wheel garnishes.

 **Foghorn**

Plymouth Gin, Cointreau and Lillet Blanc. Three dashes absinthe (the legal kind!).

 **Classic Collins**

Bombay English Dry Gin, lemon juice, simple syrup and club soda. Maraschino cherry and lemon garnish.

 **Portland Rickey**

**(Winner Tales of the Cocktail 2013)**  
Martin Miller's gin, green chartreuse, lemon juice and saison.

## SPRING &amp; SUMMER

 **Elderflower Smash**

Gin and St. Germain, a few dashes of bitters over mint leaves with lemon juice. Shaken and served over ice.

 **Pamplemousse**

London dry gin with St. Germain, grapefruit, lemon juice and basil leaf garnish.

 **Blackberry Bramble**

Crème de cassis, muddled blackberries in Tanqueray gin, lemon juice and simple syrup. Blackberry garnish

 **Jessica Collins**

Hendrick's Gin, Aperol, ruby red grapefruit and lime juices, rhubarb bitters and club soda.

## FALL &amp; WINTER

 **Earl Grey French 75**

Tea Forte's Earl Grey, infused into Hendrick's gin. Honey and lemon juice. Prosecco.

Lemon twist.

 **Klaus' Cure All**

Averna and Plymouth gin. Lime Juice, ginger simple syrup. Oddly curative.

 **Rosemary Pomegranate Sparkler**

Bombay English dry gin, rosemary simple syrup, pomegranate juice and club soda. Rosemary sprig and pomegranate seeds

 **A Blanc Card**

Muddled mint, sugar and cardamom pods with lime juice, Lillet blanc and Hendricks Gin.

## TEQUILA

### YEAR ROUND COCKTAILS

#### ■ Paloma

Blanco tequila, grapefruit juice, agave nectar and lime juice. Shaken over ice.

#### ■ Spicy Shrub Paloma

*Shrubs are vinegar based fruit infusions, fermented over a week or more.*

Sauza silver tequila, jalapeno infused simple syrup, lemon juice, grapefruit “Shrub” and club soda.

#### ■ El Diablo Porton’s Pisco

Pisco (or tequila blanca), crème de cassis, lime juice and ginger beer. Thyme sprig garnish.

#### ■ Hibiscus Margarita

Hibiscus tea, splash of orange juice, hint of serrano chile, tequila and Cointreau

### SPRING & SUMMER

#### ■ Lemon Basil Margarita

Blanco Tequila, Cointreau, lemon and lime juices, basil-infused simple syrup.

#### ■ Watermelon Margarita

Casa Noble silver tequila, muddled with watermelon and strawberries, Grand Marnier, fresh lime juice and orange zest. Salt and Sugar rim with watermelon cube garnish

### FALL & WINTER

#### ■ Christmas in Mexico

Jose Cuervo Gold tequila, cranberry juice, lemon juice and simple syrup. Rose’s Grenadine

#### ■ Cara Cara Margarita

Sauza silver tequila, freshly squeezed Cara Cara orange juice, ginger beer and lime wedge. Salted orange zested rim.

## RUM

### YEAR ROUND COCKTAILS



#### Air Mail

Bacardi gold rum, lime juice, honey. Strained into a chilled glass: finished with sparkling white. Garnished with a postage stamp.



#### Dark and Stormy

Rum's version of a Moscow Mule. Ginger beer, tequila and lime juice.



#### Old Cuban

Mint leaves, lime juice and simple syrup muddled. Bacardi 8 year old rum and Angostura bitters shaken over ice. Strained into cocktail glass, topped off with sparkling white wine. Garnished with mint.



#### Abeja Reina "Queen Bee"

Bacardi gold rum, acacia honey, vanilla syrup, lemon juice. Shaken, strained and served over fresh ice.



#### Scorpion

Bacardi rum, cognac, Orgeat (sweetened syrup with almond and hint of orange) lemon, mint and orange juice.

### SPRING & SUMMER



#### Planter's Punch

Dark rum, juice of pineapples, limes and oranges with splash of grenadine. Garnished with fruits and mint sprig.



#### Summer Solstice

Pineapple vodka and rum with sweetened lime juice, Orange juice. Topped with grenadine, cherry and orange garnish.



#### Ruby Slipper

Ruby Red grapefruit enhanced vodka with a hint of Malibu coconut rum and triple sec. Pineapple and grapefruit juice with grenadine. Club soda.

### FALL & WINTER



#### Agricole Rhum Punch

Lime juice and cane syrup with St. Elizabeth's allspice dram. Delicate Neisson Élevé Sous Bois. Garnished with freshly grated nutmeg and orange slice.



#### Winter Mojito

Drunken cranberries dance inside a muddled mixture of dark rum, fresh mint, simple syrup, lime juice and finished in sparkling water.



#### Honey Bunny

Thinly sliced fresh ginger, honey and Corsair rum. Squeeze of lemon and cinnamon stick garnish



#### Hot Spiked Cider

Captain Morgan Spiced rum, Fireball Whiskey and hot apple cider. Floating cinnamon stick garnish.

## BOURBON

### YEAR ROUND COCKTAILS



#### Champagne Julep

Muddled mint, sugar and bitters. Cognac or Kentucky Bourbon + sparkling white.



#### New, Old Guard

Old Forester Bourbon, Cointreau; Peychaud's, Angostura bitters, sparkling white wine and orange peel garnish.



#### Lady in Red

Maker's Mark bourbon, Pomegranate and lemon juices over ice with chilled ginger beer \$7.32

### SPRING & SUMMER



#### Punchy Grapefruit

Mint-infused simple syrup with freshly squeezed Grapefruit juice, a few dashes of Angostura and Bulleit. Club soda and mint leaves on garnish.  
\$5.65

### FALL & WINTER



#### Perfect Thyming

Woodford Reserve bourbon. Muddle of lemon juice, praline pecan liqueur, thyme. Champagne. Remarkably...perfect.



#### After Midnight

Weller Special Reserve bourbon with amaretto, crème de cacao and half and half cream.



#### Charbonneau Way

Bulleit Rye, Suze bitters, lemon and thyme. Maple Syrup. Dusting of thyme leaves over the champagne bowl.



#### Autumn Rickey

Maple syrup and lime juice with Larceny Bourbon, finished with club soda and lime wheels.



#### Bourbon Swizzle

Muddled and shaken: Bulleit Bourbon, lemon juice, simple and ginger syrups, mint and bitters (Peychaud's and Angostura). Over ice. Mint sprigs



#### Sunday in the Park

Lillet and Buffalo Trace bourbon shaken with angostura, lemon and simple syrup. Add a few thyme sprigs. Shaken vigorously, strained thoroughly. Topped off with soda water and fresh thyme sprig.

## WHISKEY | SCOTCH | COGNAC

### YEAR ROUND COCKTAILS

#### ■ French Connection

Cognac and Lillet Blanc. Dash of orange bitters, few ounces of honey. Over ice

### SPRING & SUMMER

#### ■ Placid Cooler

Calvados, lemon simple syrup and soda water. Cut apple bathed in lemon juice.

### FALL & WINTER

#### ■ Firey Mule

Oddly refreshing for mid-winter. American Fireball whiskey, pineapple juice and ginger beer.

#### ■ White Christmas Julep

American Spirit whiskey, peppermint schnapps, crème de cacao and half-half. Mint sprig on the finish.

#### ■ La Père Bis

Wash of Fee Brother's whiskey barrel-aged bitters in the mug. Ten-Year Ardborg, St. Germaine and honey. Hot Chamomile tea. Clove-studded lemon wedge garnish.

#### ■ Buck

The Gentleman, Jack Daniels. Cinnamon Simple Syrup and hard apple cider.

## LIQUEUR COCKTAILS

### YEAR ROUND COCKTAILS

#### ■ Pimm's Cup

The drink of Wimbeldon, with the fruits of America. Spears of cucumber, mint, lemon, orange and strawberries with Pimm's No. 1 and lemonade.

#### ■ Rivington Punch

Framboise and St. Germain with Aperol and Rose. Finished with club soda. Strawberries.

#### 🍷 Momisette "Tiny Mummy"

Orgeat and sparkling wine with Pernod Ricard Pastis Ice, an aniseed-based French spirit.

### SPRING & SUMMER

#### 🍷 Lemon Sparkler

Copious amounts of raspberries dropped into a minty mix of sparkling wine and almost-frozen Limoncello.

#### 🍷 Late Harvest Wine & Campari

Late harvest Riesling and orange juice with Campari. Over Ice

#### 🍷 Rosé All Day

Loire-valley Rosé, Cocchi Americano Rose, papaya shrub, lemon juice and prosecco. Lemon Wheel and mint sprig.

#### 🍷 Veronica Rose

Italian Aperol with light rose water, orange bitters and sparkling white wine. Lemon twist. Definition of refreshing.

#### 🍷 Ginger Shandy

Chilled Hoegaarden beer, thinly sliced lemon with ginger beer and mint sprig.

### FALL & WINTER

#### 🍷 Moet Sunset Starlet

Lillet and dry Curacao with honey, lemon and orange bitters. Spritz of Clementine orange. Moet & Chandon Rose Imperial.



## FROZEN DRINKS

MINIMUM PURCHASE OF 50 COCKTAILS PER VARIETY

REQUIRES \$200 RENTAL FEE FOR FROZEN DRINK MACHINE

### ■ Pina Colada

Cream of Coconut, pineapple juice, rum. \$3.85

### ■ Strawberry Daiquiri

Strawberry Syrup, triple sec, rum \$4.45

### ■ Margarita

Limeade, tequila, triple sec \$3.75

### 🍷 Peach Bellini

Sweet Peach concentrate, white wine, rum, peach schnapps and sparkling wine \$4.95

### 🍷 Summer Sunset

Pineapple juice, orange juice, cream of coconut, rum and touch of cherry juice \$3.25

## BRUNCH COCKTAILS



### SPARKLERS

#### Rummosa

Sparkling Wine, spiced rum, orange liqueur mint simple syrup, orange and lime juices

#### Mimosa

Sparkling Wine | Orange Juice

#### Palomimosa

Sparkling Wine, Tequila, Elderflower liqueur and grapefruit juice

#### Spritz

Sparkling wine, Aperol aperitif, orange juice, club soda

#### Peach Bellini

Sweet Peach concentrate, white wine, rum, peach schnapps and sparkling wine



### BLOODY'S

#### Five Oaks Signature

Zing Zang, Worcesterchire, Mexican beer, tobasco, Tito's Vodka

#### Bangkok

Vodka, Siracha, Lime, cilantro, Basil, Fish Sauce, Bloody Mix

#### Horse & Sidecar

Bloody Mix, Tito's Vodka, Dill Pickle, Lemon & Olive Juices, Horseradish



### COCKTAILS

#### Margarita

Limeade, tequila, triple sec

#### Moscow Mule

Vodka, Ginger Beer, Lime Juice and Mint

#### Orange Julius

Vodka, Orange Juice, Coconut Cream and Whipped Cream

#### Morning Margarita

Tequila, Orange Liqueur, House Sour and Fresh Lime

#### Morning Mojo Mojito

Rum, Green Tea Simple Syrup and Soda; Fresh lime, cucumber and mint