

# Specialty Cocktails

<b>AMERICAN BEAUTY</b> 190 cal.....	15
titos vodka, beefeater gin, house made honey syrup, pomegranate syrup, cardamom bitters, soda, rose water	
<b>HIGH WEST MANHATTAN</b> 170 cal.....	16
utah's own high west double rye whiskey, cocchi rosa, carpano antica, bitters, amarino cherry	
<b>HIGH WEST OLD FASHIONED</b> 210 cal.....	16
high west bourbon, one large rock, bitters, house made brown sugar syrup, orange twist, amarino cherry	
<b>RUTH'S SAZERAC</b> 410 cal .....	16
our version of a new orleans classic. knob creek small batch rye whiskey, house made brown sugar syrup, dash of peychaud's bitters, lemon peel, pernod misted glass	
<b>SUNDANCE SOUR</b> 180 cal .....	14
boodles dry gin, mint, sour, angostura bitters	
<b>APEROL SPRITZ</b> 170 cal.....	16
aperol, prosecco, st.germain, orange bitters	
<b>FRENCH QUARTER 75</b> 220 cal.....	17
hendrick's gin, st. germain elderflower liqueur, prosecco, lemon	
<b>RUBY RED GREYHOUND</b> 180 cal .....	16
ketel one grapefruit & rose vodka, st. germain, fresh ruby red grapefruit & lime juices	
<b>NOLA MULE</b> 180 cal .....	15
ketel one vodka, fresh lime juice, ginger beer	
<b>50/50 VESPER</b> 170 cal.....	16
grey goose vodka, beefeater gin, cocchi americano, lemon twist – 'shaken, not stirred' – the original james bond favorite	