

THE PIG & PORTER

Stirred *(Smooth and spirit forward.)*

Blitzkrieg 🐷

Cognac – Aperol – Punt e Mes – Ancho Reyes – Smoke \$11

House Sazerac

Knob Creek Rye – Cognac – Demerara – Peychaud's – Absente \$10

Old Fashioned *(ask your server about bourbon upgrades)*

Old Forester Bourbon – Demerara – Ango \$11

Brown Butter Old Fashioned 🐷

Brown Butter Old Forster Bourbon – Demerara – Ango \$10

Shaken *(Bright, tart, and refreshing.)*

A Little R & R 🐷

Rosé – Rosemary Liquor – Honey – Lemon \$9

Daylight Savings 🐷

Meyer Lemon – Crème de Peche – Lillet Blanc – Sauvignon Blanc \$9

Whiskey Sour

Knob Creek Rye – Lemon – Sugar – (Optional Egg White) \$8

Up *(Served in a stemmed glass without ice.)*

UnAlaskan 🐷

Gin – Velvet Falernum – Lemon – Orange Bitters \$9

Homer J. 🐷

Bourbon – Rye – Cremovo – Demerara – Ango – Orange \$9

Josh & Ashley Make a Cocktail 🐷

Cachaca – Lime – Agave – Tarragon – Sparkling Wine (optional Egg White) \$9

Tall *(An effervescent drink in a tall glass.)*

El Pepino Verde 🐷

Flor de Cana Rum – Lime – Honey – Cucumber – Herbs \$9

Gluten Free Hipster 🐷

Tito's Vodka – Cherry – Lime – Cider \$9

Melone Swamp Thing 🐷

Pineapple – Chartreuse – Passion Fruit – Bacardi Rum – Falernum – Fog \$12

