

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.)*

- Fun and Games** 🐷
Exotico Blanco Tequila – Lime – Felarnum – 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

