

Bison and Bourbon 2017 Fall/Winter Cocktail List

All Signature Cocktails \$16

The Bourbon (coupe and stirred)

Our twist on a traditional Manhattan featuring Boondocks Spice Project bourbon, cherry liqueur and vanilla sugar.

Brooklyn Nail (rocks glass and stirred)

Back by popular demand, this spin on a rusty nail showcases Laphroaig 10 yr scotch, fresh lemon juice and is topped with Montepulciano wine to give it a distinct look.

Italian Soda (Collins glass and stirred)

This sweet and savory blend of Organic Square One Rye Vodka, Pamplemousse liqueur, and house made rosemary syrup will excite your sense of taste, sight and smell.

Winter Flower (coupe and shaken)

Garnished with locally sourced white flowers, this cocktail consists of Greenhook Gin, elderflower liqueur and fresh muddled blueberries and strawberries.

CranApple Sangria (mason jar and shaken)

Our list wouldn't be complete without a signature sangria. This season we took El Dorado 5 year rum, amaretto, apple cider and montepulciano wine topped with daily cut fruits always including cranberries and NY State apples.

Smoke & Mirror (rocks glass and shaken)

This spicy and smoky twist on a margarita will have you feeling warm and refreshed. This cocktail features Montelobos Mezcal, jalapenos and citrus blend that we fresh squeeze daily.

Triple B (coupe and shaken)

Made with Tito's vodka, lime juice and cassis noir this martini is sure to satisfy the comso drinkers with a little more complexity.

Maple Old Fashion (rocks glass and stirred)

A twist on our own "The Bison" cocktail, we changed it up to feature 100% Canadian maple syrup and Bulliet bourbon. This spin on an old fashion adds just enough sweetness for all to enjoy.

GINger Cranberry Mule (copper mug and shaken)

Mules are great all year round. Our version has local Greenhook gin, house made cranberry syrup and fresh squeezed lime juice topped with traditional ginger beer.

Lemonana (blender and hurricane glass)

We couldn't leave our most popular drink out in the cold. This icy blend of Van Gogh Pineapple vodka, mint and lemon will have you wishing summer never ended.

Seasonal Mocktails

Rosemary Rush \$9 (Soda can with ice)

A refreshing blend of homemade rosemary infused syrup for that unique taste then topped with fresh lemon and soda water.

Black Cherry Limeade \$9 (Soda can with ice)

A dark delicious mixture of dark cherry syrup, fresh lime and lemon lime soda giving that refreshing taste

Maple Orchard Spritz \$9 (soda can with ice)

With a kiss of maple syrup and blend of apple cider and cranberry juice, this drink has a great balance of sweet and tart.

Dessert Cocktails

Smore's Tini \$16 (coupe shaken)

This frothy chocolate martini is finished with a toasted house made marshmallow and graham cracker rim to compliment any dessert you choose.

Peppermint Bark \$15 (coupe shaken)

A white chocolate wonderful twist on this classic winter treat featuring Frangelico and chocolate liqueur dusted with red candies.