

Libations

**SPICED CIDER
MEZCAL MARGARITA**

mezcal, apple cider, lemon,
maple

\$18

AUTUMNAL SPRITZ

amaro, prosecco, cranberry

\$18

SMOKEY MANHATTAN

rye, chile liqueur, Campari, cherry

\$20

FIRESIDE

rye, cynar, amaro, honey,
Laphroaig rinse

\$22

**CINNAMON
OLD FASHIONED**

bourbon, cinnamon, mole bitters

\$ 18

CHAI HOT TODDY

bourbon, rye, chai, lemon, anise

\$18

LAST WORD

gin, luxardo, chartreuse, lime

\$20

COZY NEGRONI

gin, sweet vermouth, cynar, angostura
bitters, cherry bitters

\$22

Collective
Retreats

MENUS MAY CHANGE DUE TO INGREDIENT SEASONALITY.
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.