

# *Old Fashioned's*

## **The Classic Old Fashioned**

Buffalo Trace, or your choice of alcohol, Peychaud's Aromatic Bitters, and white sugar. Garnished with a Luxardo Cherry & Orange Peel

## **The Orleans Old Fashioned**

Eagle Rare, or your choice of alcohol, Scrappy's Orleans Bitters & Bitterman's Burlesque Bitters, and brown sugar. Garnished with a Luxardo Cherry & and Orange Peel

## **The Backwoods Old Fashioned**

Bulleit Rye, or your choice of alcohol, Bittercube Cherrybark Vanilla bitters, and Maple syrup. Garnished with Luxardo Cherries

## **The Rackhouse "Build your own" Old Fashioned**

### **1. Choose your liquor**

The cost of the Old Fashioned is the cost of the 2oz pour of your favorite alcohol, no more.

### **2. Choose your sweetener**

Sugar, Brown Sugar, Molasses, Honey, Agave Nectar, Demerara Sugar, or Maple Syrup

### **3. Choose your bitters**

Peychaud's Aromatic Bitters

Regan's Orange Bitters

Bad Dog Barcraft Fired and Damnation Bitters

Bitterman's Burlesque Bitters

Fee Brothers Black Walnut Bitters

Woodford Reserve Bourbon Barrel Aged Sassafras & Sorghum Bitters

Scrappy's Orleans Bitters

Dillon's Small Batch Ginger Bitters

Mister Bitters Fig & Cinnamon Bitters

Fee Brothers Molasses Bitters

Dr. Adam Elmegirab's Dandelion & Burdock Bitters

Mister Bitters Honeyed Apricot & Smoked Hickory Bitters

Scrappy's Lavendar Bitters

Dillon's Small Batch Pear Bitters

Scrappy's Habenero Firewater Bitters

Fee Brothers Peach Bitters

Bittercube Cherry Bark Vanilla Bitters

All Old Fashioned's are garnished with a Luxardo Cherry and an Orange Peel unless otherwise requested.

# *Drinks of the House*

## **“Purple Haze”** 8.5

This blueberry flavored gem is made with Buffalo Trace Bourbon, blueberry mix, and sweet n sour.

## **“Ain’t No Sunshine”** 8.5

Deep Eddie’s Lemon Vodka, peach, sour mix, Chloe Prosecco and Caposaldo Moscato

## **“Crimson and Clover”** 9

A refreshing cocktail made with Patron Citronge Lime, Chloe Prosecco, soda water and lime juice

## **“Blue Bayou”** 8.5

Blue Chair Bay Banana & Vanilla Rums, kiwi, pineapple and orange juices

## **“Saturday in the Park”** 8

A Cucumber Basil Gimlet with house made basil infused simple syrup & cucumber vodka

## **“Fire & Rain”** 9

Pineapple Ciroc mixed with pineapple juice, sweetened lime juice, simple syrup and muddled jalapenos

## **“Our House” Margarita** 11

Cabo Wabo Silver Tequilla, Cointreau, house made margarita mix with lime and orange juices, and Agave Nectar served with a shot of Grand Marnier on the side. Shoot the shot... or pour it in...it’s up to you!

## **“Spill the Wine” Sangria** 9.5

Patron Citronge Mango, Cotes De Roses Rose’, and Agave Nectar mixed with citrus fruits to make a delightfully refreshing Mango and Citrus Sangria

## **“Mississippi Mule”** 9

Our twist on the Moscow Mule made with Eagle Rare Bourbon, sweetened lime juice and Barritts Ginger Beer

## **The Rackhouse Daily Double** 10

Hochstadter’s Slow n Low Rock & Rye, Havana Club Rum, Bacardi Silver Rum, Cointreau, orange juice, sour mix and strawberry make a tasty Rackhouse version of a long time local favorite cocktail

## **“Edmund Fitzgerald”** 8

Old Camp Peach & Pecan Whiskey, Maple Simple syrup and coffee topped with house made bourbon vanilla whipped cream