

SPECIALTY DRINKS

Gentleman Jack Mango Old Fashioned **\$10.00**

In a bucket, we muddle an orange and a cherry. Then add ice. We then add Real Mango Puree and Gentleman Jack and mix it all together for a tasty concoction.

Brando **\$11.00**

This is a Manhattan style of drink. We take Whistlepig Rye Whiskey, add some sweet vermouth, then splash it with Grand Marnier. This drink can be served straight up or rocks.

Hendrick's Martini **\$9.00**

Hendrick's is touted as "a most unusual gin," and its reputation is well earned. Just in its bouquet alone it will win you over. Served very dry: up or on the rocks.

Pavilion Mary **\$9.50**

This Bloody Mary is our own design. It is made with Hangar One Lime Kaffir Vodka & a house made spicy Bloody Mary mix. We rim the glass with a salty Cajun mix. *Try it with a touch of Kentucky Bourbon for a little extra kick (+50¢).*

Ginger + Ginny Fizzy **\$10.00**

This one is refreshing. We mix Hendrick's Gin and Demaine Canton Ginger Liqueur with sweetened lemon juice and ginger ale. We add ice into the glass then add a lemon twist for a nice accent.

Watermelon + Elderflower Martini **\$10.00**

Here's a flavorful summertime style martini made with Tito's Handmade Vodka, St. Germain Elderflower liqueur, watermelon puree, lime juice, and agave nectar. It is shaken cold and served straight up.

Pomegranate Martini **\$9.00**

A nice martini made with Pomegranate vodka, fresh lemon juice, cranberry juice, simple syrup, and a splash of pomegranate syrup.

Sing-Sing Sangria **\$10.00**

We start out with Jack Daniels Tennessee Honey, Licor 43, and amaretto. Then add Eppa Suprafruta red sangria, blackberry puree, and a splash of lemon-lime soda. Served over ice with orange and lime slices.

Violet Night **\$9.50**

This drink made with Hangar One Blueberry Vodka and Triple sec. We then mix blueberry puree, fresh lime juice, pomegranate syrup, & sweet and sour. Then we shake it all together & pour it into a martini glass. It's amazing!

O! Mango Daiquiri **\$9.00**

Bacardi "O" rum blended with the exotic taste of mango puree.

Fruity Breeze **\$9.00**

We mix Cherry and Raspberry Vodkas with orange and pineapple juice. Then splash it with grenadine and lemon lime soda.

German Chocolate Cake Martini **\$9.50**

We take Three Olives Cake Vodka add it to Dorda Chocolate Liqueur and Frangelico, then shake them all together to make a delicious dessert-like martini.

Jack Daniels Honey Irish Coffee **\$9.00**

Jack Daniels Tennessee Honey Whiskey mixed with Irish Cream and hot coffee.

Nutty Irishman Coffee **\$9.00**

This is an old favorite that mixes Irish Cream and Hazelnut liqueur with hot coffee.

Turtle's Revenge **\$9.00**

We mix Irish Cream, Coffee liqueur, Butterscotch schnapps, Franglico, and Chocolate liqueur, then blend it with cream and coffee. We top it off with chocolate syrup and whipped cream.

Director's Pick-Me-Up **\$8.50**

An eye opening cocktail made with Three Olives Triple Shot Espresso Vodka, Kahlua Liqueur, and Rum Chata Horchata Cream Liqueur.

NON-ALCOHOLIC SPECIALTY DRINKS

Banana Frappé **\$5.00**

A nice little pick-me-up made with cream, coffee, banana puree, and Hershey's chocolate syrup. All blended into one, then topped with whipped cream.

Non-Alcoholic Pinot Noir Juice Spritzer **\$6.00**

Navarro Vineyards bottles this delicious grape juice. We serve it over ice with a soda water for effervescence.

Chilled Glass of Navarro Pinot Noir Juice **\$6.50**

Enjoy a six ounce pour of this delicious non-alcoholic juice. Served in a wine balloon.

Italian Soda **\$4.00**

Raspberry syrup and just a splash of half-and-half, mixed with lemon-lime soda.

Terrace Trio **\$4.00**

A medley of cranberry, apple, and lime juices, poured over ice.

Melinda May **\$4.75**

Orange and Pineapple juices, sweet & sour, coconut, and strawberries blended into perfect unison and topped with whipped cream.

The Neapolitan **\$4.75**

A blend of strawberries, Hershey's chocolate and half-and-half, blended with ice, then topped with whipped cream.

Tropical Bash **\$5.00**

All the exotic flavors we could fit into a glass: banana and mango puree added to orange and pineapple juices, with a touch of passion fruit syrup. We blend it all with fresh strawberries then top it with whipped cream.

BEN D. BOLLINGER'S

