

Craft Cocktails

801 Signature Manhattan | 12

Templeton Rye, Carpano Sweet Vermouth,
House-Made Black Walnut Bitters, Martini Glass.

The Finch Martini | 9

House-Infused Basil 360 Vodka, Orange Bitters
Fresh Squeezed Lemon Juice, Simple Syrup.

The Pig Martini | 9

Bacon-Infused Olive Brine,
360 Vodka, Signature Bacon and Blue Cheese Olives

Maple Old Fashioned | 12

Rieger Bourbon, Maple Simple Syrup, Brandied
Cherries, Fresh cut orange, Dash of Angostura Bitters.

Pig's Pajamas | 13

Weller's Antique Bourbon, Meletti Amaro, Carpano
Antica, Cherry Black Vanilla Bitters.

NovemPear | 14

Grey Goose Pear Vodka, Fresh Squeezed Lemon Juice,
House-Made Ginger Simple Syrup, Ginger Ale.

(Created by Pig & Finch Bartender Shawna W.)

Lave-Endures| 12

Rieger Vodka, Fresh Sage, Lavender Bitters, Honey
Simple, Fresh squeezed Lemon Juice, Ginger-beer.

(Created by Pig & Finch Bartender Mari G.)

Spiced Cosmo | 10

Absolute Citron Vodka, House-made Allspice Cranberry
Simple Syrup, Triple Sec, Fresh Squeezed Lime Juice.

(Created by Pig & Finch Bartender Jamie H.)

Shai-pagne | 13

Saint Hilaire Brut, Pierre Ferrand Dry Curacao, Fresh
Pomegranate juice, sugar in the raw

(Created by Pig & Finch Bartender Shai H.)

Amber Mule | 12

Hendrick's Gin, Louisburg Apple Cider, Cinnamon
Simple, Fresh Squeezed Lemon Juice

(Created by Pig & Finch Bartender Jemarcus B.)

Red Ripe | 12

Bombay Dry Gin, House-Made Strawberry Cordial,
Botanical Spirit Hum, Fresh Squeezed Lemon Juice,
Simple Syrup.

(Created by Pig & Finch Bartender Tyler S.)