## VINE BAR

— Scituate —

# SHAKEN, NOT STIRRED VB WINTER COCKTAILS

#### THE CRISP KRINGLE \$14

Terra Serena Prosecco, apple cider, cinnamon sugar rim, Honeycrisp apple garnish

#### SANTA'S CHOCOLATE MILK \$14

Green Mountain Vanilla Vodka, Smugglers Notch Maple Cream Liqueur, chocolate syrup, whipped cream, cocoa powder Chocolate-strawberry milk: add Sorbetta Strawberry liqueur +\$1 Mint chocolate milk: add peppermint schnapps +\$1

#### HARVEST MARGARITA \$14

Bribon Reposado Tequila, apple cider, apple juice, Bauchant Orange Liqueur, salt rim, orange garnish

#### SPICED RUM CIDER MARTINI \$12

Rumson's Spiced Rum, apple cider, caramel, Walcher Arancello liqueur

#### **VB SANGRIA \$14**

Casa Santos Lima 'Rebelde', Pierre Huet Calvados Apple Brandy, apple cider, orange juice, seasonal fruit

#### MAPLE BOURBON HAVE IT YOUR WAY...MOSTLY \$17

Filibuster Dual Cask Straight Bourbon, Organic Vermont Dark Maple Syrup. Make it a classic Old Fashion with muddled fresh orange and Luxardo Marachino Cherries or make it a Manhattan.

### **VB FAVS**

#### VB SPRITZ \$13

Vine Bar's interpretation of an Aperol Spritz – Badenhorst 'Caperitif' Vermouth, Walcher 'Midsummer Spritz' & Topped with Prosecco

#### FRENCH 135 \$16

An homage to our perfect location and delicious classic French 75 - Drumshambo 'Gunpowder' Irish Gin Rothman & Winter Cherry Liqueur, lemon juice & topped with Foucher Crémant de Loire bubbly

#### **AVIACIÓN \$15**

Our play on a classic Aviation cocktail but with Monte Azul Blanco Tequila (instead of Gin), combined with Lazzaroni Maraschino Liqueur, Rothman & Winter Crème de Violette & Lime Juice, served up with a lime

#### THE WHIPPET \$14

Take a Greyhound and dress it up! Ship Shape Vodka shaken with Grapefruit Juice & Cocchi Rosa (Braquetto) Vermouth which has flavors of crushed raspberry & baking spices

#### PURPLE IS THE NEW BLUE \$14

Color changing Lavender Lemon Martini - Invocatio gin, butterfly pea flower, lavender syrup, shaken & served up with a side of lemon juice