

# The BURLEIGH

DAILY HAPPY HOUR, **3-5pm**  
DINNER NIGHTLY, **5-9pm**

## COCKTAILS

<b>Mezcal Mule</b>	<b>\$14</b>
Mezcal / Ginger Beer / Kaffir Lime Leaf / Black Lime Dust	
<b>Destination KPT</b>	<b>\$13</b>
Barr Hill Gin / Honey Simple Syrup / Lemon / Pear / Mint	
<b>No.6 Blackstone</b>	<b>\$12</b>
Tequila / Cherry / Lime / Agave	
<b>Riverhouse Old Fashioned</b>	<b>\$15</b>
Bacon Infused Rye / Angostura Bitters / Luxardo Cherries / Candied Bacon	
<b>Garden Party</b>	
<b>Seasonal Sangria</b>	<b>\$12</b>
<b>Perkins Line</b>	<b>\$13</b>
Vodka / Chipotle SS / Pineapple / Chipotle Salt	
<b>Harvest Cup</b>	<b>\$12</b>
Stroudwater Rum / Watermelon Juice / Coconut Water / Muddled Cucumber / Lime Bitters	

## MOCKTAILS

*Any mocktail can be made into a cocktail with your favorite spirit*

<b>Hattie's Spritzer</b>	<b>\$5</b>
Raspberry / Lemon / Thyme / Soda Water	
<b>The Breezeway</b>	<b>\$5</b>
Grapefruit / Ginger Beer / Lime / Simple Syrup	
<b>Local Harvest</b>	<b>\$5</b>
Watermelon Water / Coconut Water / Simple Syrup / Lime	

## WINE BY THE GLASS

<b>Sparkling</b>	
Hillinger Secco Rosé, Austria 187ml	<b>\$10</b>
Terra Serena Prosecco, Italy 187ml	<b>\$12</b>
<b>Rosé</b>	
Chateau de l'escarelle Mes Bastides Rose, France	<b>\$12</b>
Broadbent Vinho Verde Rose, Portugal	<b>\$10</b>
<b>White</b>	
Tangent Sauvignon Blanc, California	<b>\$10</b>
Seven Falls Chardonnay, Washington	<b>\$11</b>
Grooner Gruner Veltliner, Austria	<b>\$12</b>
Colle Corviano Pinot Grigio, Italy	<b>\$11</b>
<b>Red</b>	
Nieto Senetiner Malbec, Argentina	<b>\$12</b>
Proximo Marques Riscal Rioja, Spain	<b>\$12</b>
Rotation Cabernet Sauvignon, California	<b>\$11</b>
Underwood Pinot Noir, Oregon	<b>\$12</b>