



# The Moodna Room

## -SPECIALTY COCKTAILS-

### Autumn Spiced Pear Martini - \$16

Captain Morgan spiced rum, Belle de Brillet Cognac, pear nectar, fresh lemon juice, nutmeg zest

### The Mountainville Manhattan - \$18

Rittenhouse Rye, Carpano "Antica Formula" vermouth, bourbon barrel-aged and orange bitters, Luxardo cherry garnish

### Lemon Ginger Sidecar - \$16

A. Hardy "VS" Cognac, Domaine de Canton ginger, fresh lemon juice, raw sugar rim, lemon twist

### Blood Orange Thai Chili Margarita - \$18

Partida tequila blanco, Domaine de Canton ginger, blood orange juice, Thai chili syrup, Key lime juice, agave nectar, blood orange garnish

### Get In The Moodna Old Fashioned - \$18

Bulleit bourbon, demerara sugar cube, Angostura bitters, orange twist / Luxardo cherry garnish

### Smokey Mountain & The Bandit- \$18

Casamigos mezcal, Key lime juice, agave nectar, hickory-smoked salt rim, lime wheel garnish

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## -CLASSIC COCKTAILS-

### Dry Martini - \$18

spiced rum or bourbon, Hudson Valley cider, vanilla, orange, cinnamon stick w/ginger cookie

### Kir Royale - \$16

Laurent-Perrier Champagne, Massenez crème de Cassis, lemon twist

### Old Fashioned - \$16

Evan Williams single barrel vintage bourbon, Demerara sugar cube, Angostura bitters, orange twist

### Sazerac - \$18

Absinthe rinse, Rittenhouse Rye, A. Hardy Cognac, Peychaud's bitters, Angostura bitters, lemon zest

### Vesper - \$18

Silent Pool London gin, Ciroc vodka, Lillet blanc, lemon twist

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## -DESSERT COCKTAILS-

### Pumpkin Pie Martini - \$16

spiced rum or bourbon, pumpkin puree, cream, vanilla cinnamon, fresh whipped cream, nutmeg

### Dark Chocolate Martini- \$16

house infused vanilla bean vodka, dark creme de cacao, organic dark chocolate w/LaLa's bourbon pecan toffee

### Hot Spiced Cider- \$16

spiced rum or bourbon, Hudson Valley cider, vanilla, orange, cinnamon stick, w/LaLa's ginger cookies