

Tree Restaurant

TREEHOUSE SIGNATURE & SEASONAL

SERENDIPITY*, \$16.5

WOODLOCH'S 20TH YEAR ANNIVERSARY SIGNATURE COCKTAIL

Azenda Azul Blanco Tequila / Fresh Muddled Pineapple & Lime / Organic Elderflower Liqueur / ROOT Organic Lemongrass / Elderflower Bitters / Slightly-Salted Honey Rim / Candied Pineapple Garnish / Blackmore Farm Pineapple Sage

HEART AND SOUL*, \$17.5

Kimerud Collector's Norwegian Gin / TREEHouse Raspberry Puree / Hand-Squeezed Lime Juice / ROOT The Granada Pomegranate / Prosecco Fizz Topper / Blackmore Farm Rosemary Garnish / Fresh Raspberries (V)

THE ALCHEMIST*, \$16.5

TREEHouse Rose' Sangria - a Closely Guarded Secret Recipe / Blackmore Farm Herbs / Seasonal Fruits

HONEY GATO, \$18

Dad's Hat Honey Cask Rye / Five Saints Blood Orange Liqueur / Fee Bros. Orange Bitters / Lukan's Farm Honey Drizzle / ROOT Organic Lemongrass & Elderflower / Catskill Provisions Honeycomb Garnish

TREE FAIRY*, \$18

Ketel One Grapefruit and Rose Vodka / TREEHouse Organic Grapefruit & Dark Cherry Juice Elixir / Fee Bros. Grapefruit Bitters / Spindrift Grapefruit Fizz (V) (OU Vodka/Spindrift)

HAPPY, HEALTHY, HIGH ACHIEVER, \$17

Glenfiddich 15-Year-Old Solera Scotch Whisky / Magdala Orange Liqueur / Fee Bros. Orange Bitters / San Pellegrino Aranciata / Fresh Clementine

DILL WE MEET AGAIN, \$16

Stray Dog Wild Gin / Jane's Fresh Cucumber Sweet and Salty Tincture / Pinch of Sea Salt / Cucumber and Dill Garnish

TINY DANCER*, \$16

Thatcher's Hibiscus Hand Crafted Organic Liqueur / El Guapo Polynesian Kiss Bitters / The Tea Spot Hibiscus & Cucumber Tea / ROOT Hibi Hibi Organic Hibiscus / San Pellegrino Lime Seltzer / Blackmore Farm Mint / Fresh Lime Wheel

BLACKMORE FARM COCKTAIL OF THE DAY*, \$17.5

A TREEHouse one of a kind, hand crafted cocktail using ingredients from our Blackmore Farm.

O = Organic V = Vegan GF = Gluten Friendly S = Sustainable MI = Minimal Intervention B = Biodynamic CCOF = California Certified Organic Farmers
* Indicates this can be alcohol-free.

Our cocktails are made without high fructose corn syrup or artificial dyes. We strive to use organic ingredients, our own Blackmore Farm herbs, flowers, plants and TREEHouse created syrups and tinctures. N=Nuts All Spirits Are Gluten Free

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“LOW”-TUS SPRITZERS

A TREEHouse Low Alcohol (6%-8%), Low Sugar, Organic Alternative

APERITIVO FIERO*, \$16

Martini & Rossi Fiero, Aperitif / Bellenda Prima Cuvée Prosecco / Sparkling Water / Fresh Clementine

ONCE UPON A THYME, \$16.5

Mirabeau “X” Aix- en- Provence, Rosé Wine / TREEHouse Organic Rose Hip & Thyme Syrup /
The Tea Spot Rose Lemonade / Spindrift Lemon Seltzer / Fresh Lemon Wheel / Blackmore Farm Thyme

SPAJITO*, \$16.5

Thatcher’s Organic Vodka / Muddled Blackmore Farm Mint / Cucumber & Lime / Sparkling Water (V) (GF)

ST. HUGO *, \$16.5

Bellenda, Prima Cuvee, Prosecco / Organic Elderflower Liqueur/
Fresh Muddled Blackmore Farm Mint & Lime / Sparking Water / Fresh Mint Garnish

PUTTIN ON THE SPRITZ, \$16.5

Ketel One Peach & Orange Blossom Vodka / Fee Bros. Peach Bitters / Muddled Clementine /
Spindrift Lemon / Fresh Clementine Wedge (V) (OU Vodka/Spindrift)

LIMONÉ FRESCO*, \$16.5

TREEHouse Lemoncello / Bellenda, Prima Cuvée, Prosecco / Spindrift Lemon Seltzer / Lemon Slice /
Blackmore Farm Fresh Mint

HALCYON, \$16

Azteca Azul Blanco Tequila / Full Fresh Squeezed Lime / Lukan’s Farm Local Honey Syrup /
SanMon Italian Sparkling / Honey Sea Salt Rim / Lime Wedge Garnish

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TREEHOUSE MINDFUL MOCKS

Alcohol free tails & tinis.

PEACH TREE, \$15.5

Puree' de Fruits / TREEHouse Peach Tea / Reed's Organic Ginger Beer / Blackmore Farm Rosemary (V)

BEACH GAL, \$13

Monday San Diego AF Gin / Fresh Lime & Lemon Squeeze / Lukan's Farm Local Honey Drizzle/ Pinch of California Crystalized Honey Sea Salt / Fever Tree Pineapple Ginger Beer / Candied Pineapple Skewer

CASANOVA, \$14

Le Vigne di Alice, San Mon, Original Italian Sparkling / El Guapo Love Potion Bitters / Passion Fruit Juice

WILD SPIRIT, \$13

Feragaia The Original Free Spirit / Fresh Squeezed Lemon / Fee Bros Lemon Bitters / TREEHouse Black Currant Syrup / The Tea Spot Decaf Organic Lemon Ginger Tea / Seasonal Blackmore Farm Herbs / Candied Ginger Garnish

AMALFI SUNSET SPRITZ, \$15.5

DHOS Orange Bitter Aperitif / Le Vigne di Alice San Mon Original Italian Sparkling / Sparkling Water / Clementine Wedge (V) (O)

GOODIE TWO SHOES, \$14

ROOT Organic The Granada Pomegranate / Fresh Lime / Fresh Lemon & Clementine / San Pellegrino Aranciata / Chili-Sugared Rim / Lime Garnish (V) (O)

DON QUIXOTE, \$13

TREEHouse Pineapple / Orange Juice / ROOT Organic Lemongrass & Elderflower / Muddled Lemon / Citrus Bitters / Somm in The Grove - Picual EVOO / Blackmore Farm Rosemary / Blackmore Farm Herb-Salted Rim (R)

JUKES CORDIALITIES, \$15.5

Founded with the belief that alcohol-free drinks should offer unique tasting experiences. They put taste, health, and sustainability at the core of their work. 100% Plant Based, Organic Apple Cider, absurdly delicious. Designed for mindful drinkers looking for alcohol-free drinks that support a thoughtful lifestyle.

#1 The White - Citrus and Herbal

#6 The Red - Red Fruit and Spices

#8 The Rose - Lively and Refreshing