

Tree Restaurant

TREEHOUSE SIGNATURE

HEART AND SOUL*, \$17

Kimerud Collector's Pink Gin / Fresh Red Berries / Hand-Squeezed Lime Juice / ROOT The Granada Pomegranate / Fizz Topper / Blackmore Farm Rosemary Garnish

HONEY GATO, \$18

TREEHouse Catskill Provisions Small Batch Honey Rye / Magdala Orange Liqueur / Orange Bitters / Lukan's Farm Autumn Honey Drizzle / ROOT Lemongrass and Elderflower (GF)

TREE FAIRY*, \$18

Ketel One Botanicals Grapefruit and Rose Vodka / ROOT The Hound Grapefruit & Dark Cherry / Grapefruit Bitters / Fentiman's Pink Ginger Fizz (V) (GF)

SPAJITO*, \$16

Small Batch Cucumber Vodka / Muddled TREEHouse Mint / Cucumber & Lime / TREEHouse Mint Syrup / Sparkling Water (V) (GF)

THE ALCHEMIST*, \$16

TREEHouse Sangria - a Closely Guarded Secret Recipe / Blackmore Farm Herbs / Seasonal Fruits & Flowers (GF)

NAMEST-DOG*, \$16

Stray Dog Greek Gin / 1883 Cassis Syrup / Bitterman's Spiced Cranberry Bitters / Fentiman's Pink Ginger Fizz / Dried Cranberries / Blackmore Farm Rosemary Garnish

*Indicates this can be alcohol-free.

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SEASONAL HANDCRAFTED COCKTAILS

TREEHOUSE CIRCUS OF DREAM CHASERS, \$18

Milagro Reposado Tequila / Kimerud Double Cask Gin / ROOT Lemongrass and Elderflower / Pinch of Sea Salt / Blackmore Farm Hand-Raised Colorado Hop Garnish

MAVEN –TREE, \$17

Catskill Provisions Small Batch TREEHouse Honey Rye / Amaretto / Fee Bros. Cherry Bitters / Rothman and Winter Cherry Liqueur / Squeeze Clementine / Brandied Cherries

POACHED PEAR, \$18

Grey Goose Pear Vodka / Root Au Pear / TREEHouse Ruby Port Wine Reduction / Mulling Spices / Pear Garnish (GF) (Kosher Vodka)

PATRON SAINT*, \$17

Nik Weis, Saint Urban's-Hof, Cuvee Clara, Deutscher Sekt / Rothman and Winter Elderberry Liqueur / Blackmore Farm Mint

HAPPINESS ON A STICK, \$18

Social Still Sasquatch Maple Vanilla Bourbon / Local Maple Syrup / 1883 French Vanilla Syrup / Tim's (The Father) Peppered Maple Bacon Garnish...on a stick

HAYMAKER'S PUNCH*, \$16

Drumshanbo Sausage Tree Pure Irish Vodka / Juke's #6 The Red / Chase Elderflower Cordial / Sparkling Water / Elderflower Bitters / Candied Ginger Garnish

COCKTAIL DU JOUR, \$17

Ask your server for today's feature

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TREEHOUSE MOCKTINIS, \$12

In the 1600's Apothecaries were using small copper stills to make non-alcoholic herbal remedies. This alchemy was documented in The Art of Distillation published in London in the year 1651 & is now re-purposed for the modern day. In honour of this wild & natural world, we have created Non-Alcoholic "Mocktails" using the finest ingredients, locally-sourced flowers and herbs, and then blended to capture nature's true spirit.

DARK AND "NOT-SO-STORMY"

Lyre's Spiced Dark Cane Spirit / Fresh Lime Juice / ROOT Lemongrass and Elderflower / Reed's Organic Ginger Beer (N/A) / Candied Ginger Garnish (GF)

SIN-FREE G&T

Sin-Free Gin 12 Botanical / ROOT Lemongrass and Elderflower / Fever Tree Elderflower Tonic / Fresh Lemon Garnish (V) (GF)

PEACH TREE

Puree de Fruits / TREEHouse White Orchard Peach Tea / Organic Ginger Beer / Fresh Rosemary (GF)

LYRES' SPRITZ

Lyre's Italian Aperitif / Lyre's Classico No-Secco / Clementine Twist

DEL MAR FAIRE

Monday Gin (N/A) / Root The Hound / Fentiman's Pink Ginger Fizz

GOODIE TWO SHOES

Free Spirits, The Spirit of Tequila / Fresh Lime/ TREEHouse Sport Tea / ROOT The Granada Pomegranate / Chili-Sugared Rim / Lime Garnish

MOCHA ALMOND FUDGE

Lyre's Coffee Originale / Dark Chocolate Almond Milk / MOKA Origins Dark Chocolate Shavings (V)

JUKES CORDIALITY, \$12

Jukes Cordiality are elegant and healthy non-alcoholic drinks, combining dozens of natural British-farmed ingredients. Together the ingredients undergo a gentle, long, cool maceration with organic apple cider vinegar in order to extract exactly the right amount of colour and flavour from each component part, mirroring the generosity and flavour complexity of fine wine.

A ROSÉ BY ANY OTHER NAME

Jukes #8 The Rosé / Belvoir Farm Elderflower Presse / Fresh Strawberry Garnish (V)

JUKEBOX HERO

Jukes #6 The Dark Red / Fentiman's Pink Ginger Fizz / Blackmore Farm Fresh Mint Garnish (V)

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