



TREEHOUSE SIGNATURE & SEASONAL

HEART AND SOUL*, \$17.5

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

THE ALCHEMIST*, \$16.5

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

TREE FAIRY*, \$18

Ketel One Grapefruit & Rose Vodka / ROOT The Hound Grapefruit & Dark Cherry / Grapefruit Bitters / Spindrift Grapefruit Fizz (V) (GF)

HONEY GATO, \$18

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

GOLDEN HOUR, \$18

Grey Goose Pear Vodka / TREEHouse Pear Juice / Bridget's Cinnamon - Maple Vanilla Syrup / Local Apple Cider / Cinnamon Pear Garnish

FRUITY COBBLER, \$17

Figanza Méditerranée Fig Vodka / Emilio Lustau Amontillado / Hand Squeezed Lime / ROOT The Granada Pomegranate / Brandied Cherries

SLOE RIDE, \$16.5

Azenda Azul Organic Tequila Blanco / Sipsmith Sloe Gin / ROOT The Granada Pomegranate / Muddled Lemon, Lime, & Clementine / Lime Wheel

* Indicates this can be alcohol-free.

Our cocktails are made without high fructose corn syrup, or artificial dyes. We use organic ingredients and our own Blackmore Farm herbs and TREEHouse organic agave flavored syrups and tinctures.

Tree Restaurant

“LOW”- TUS- SPRITZERS

A TREEHouse low alcohol (6%-8%), low sugar, organic alternative

SPAJITO*, \$16.5

Thatcher's Organic Vodka / Muddled TREEHouse Mint / Cucumber & Lime / Sparkling Water (V)

APERITIVO FIERO*, \$16

Martini & Rossi Fiero, Aperitif / Tosti 1882 Prosecco / Sparkling Water / Fresh Clementine

PUTTIN' ON THE SPRITZ, \$16

Ketel One Peach and Orange Blossom Vodka / Fee Bros. Peach Bitters / Peach Puree / Spindrift Lemon / Fresh Peach Slice (V) (GF)

TREEHOUSE MOCK TAILS AND TINIS, \$15

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 & Elderflower / Reed's Organic Ginger Beer (N/A) / Candied Ginger Garnish (GF)

SIN-FREE G&T

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

PEACH TREE

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

GOODIE TWO SHOES

Free Spirits Zero Proof Tequila Alternative / Fresh Lime / 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, \$14.5

Jukes Cordiality are elegant and healthy non-alcoholic drinks, combining dozens of natural British-farmed ingredients together which 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. Jukes Cordiality mirror the generosity and flavour complexity of fine wine.

JUKES FIZZ

A fun and lively AF sparkler. Ask for the featured selection.

* Indicates this can be alcohol-free.

Our cocktails are made without high fructose corn syrup, or artificial dyes. We use organic ingredients and our own Blackmore Farm herbs and TREEHouse organic agave flavored syrups and tinctures.