

Tree Restaurant

TREEHOUSE SIGNATURE

HEART AND SOUL*, \$17

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

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)

SPLASH OF SASS, \$17

Azenda Azul Organic Tequila Blanco / Organic Hibiscus Syrup / Chamomile Liqueur / Thatcher's Organic Elderflower Liqueur / Fresh Lemon, Lime, & Clementine / Hibiscus Flower Garnish

“LOW”-TUS- SPRITZERS

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

SPAJITO*, \$16

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

PUTTIN' ON THE SPRITZ, \$16

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

SUMMER IN A GLASS, \$15

Domaine Skouras Zoe Moscofilero (Muscat) Peloponnese, Greece / Belvoir English Elderflower Presse / Fresh Cutting Garden Flower Garnish (O)

APERITIVO FIERO, \$15

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

SPRITZ APPEAL, \$15

E. Lustau, Jarana, Fino Muy-Seco Sherry / Jukes Cordialities #6 The Red / S. Pellegrino Essenza Dark Morello Cherry & Pomegranate / Fresh Mint / Fresh Flower

* Indicates this can be alcohol-free.

Wherever possible, our cocktails are made with no high fructose corn syrup, no red dye #5, use organic ingredients and our own Blackmore Farm herbs and TREEHouse organic agave flavored syrups and tinctures.

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TREEHOUSE SUMMER SEASONAL

THE LADY IN ORANGE, \$17

Bezu Organic Mezcal / Muddled Clementine and Fresh Lime / Magdala Spanish Orange Liqueur / Fee Bros Chocolate & Orange Bitters / Splash Pineapple Juice / Melissa's Own Dark Moka Chocolate, Burnt Orange, Sea Salt, & Chili Dust Rim

ROYAL REGATTA-AKA- TREEHOUSE WHISKY SOUR, \$17

The English Whisky Co. Norfolk Whisky / Pimm's Original / Belvoir Elderflower Press / ROOT Lemongrass & Elderflower / Garnished with Fresh Clementine / TREEHouse Cutting Garden Mint / Brandied Cherries

"PAWS"-ITIVE ENERGY, \$16

Stray Dog Wild Greek Gin / Torres Magdala Orange Liqueur / Fresh Muddled Lemon, Lime, & Clementine / Fee Bros. Orange Bitters / Fresh Mint Agave Drops / TREEHouse Green Tea Elixir / Prosecco / Blackmore Farm Fresh Mint Garnish

BLACKMORE BLUES, \$16

Organic Blanco Tequila / Cilantro / Muddled Blueberries / Lime Juice / Fee Bros. Lime Bitters / 1883 Blueberry Organic Syrup / Fever Tree Yuzu & Lime Fizz / Pinch of Sea Salt / Blackmore Farm Cilantro-Infused Mini Rocks

SUMMER DALLIANCE, \$17

Ridgeview, Cavendish, English Sparkling / Rothman & Winter Cherry Liqueur / Fee Bros. Cherry Bitters / Fresh Berry Garnish

COCKTAIL DU JOUR, \$17

Please ask your server for today's Crafted Cocktail Feature

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TREEHOUSE MOCK TAILS AND TINIS, \$14

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

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

AMALFI SUNSET SPRITZ

Lyre's Italian Aperitif / TREEHouse No-Secco / Clementine Wedge

DEL MAR FAIRE

Monday Gin (N/A) / ROOT The Hound / Fentiman's Pink Ginger Fizz / Blackmore Farm Rosemary

GROVE PARK GARDEN PARTY

ROOT Lemongrass & Elderflower / Muddled Lemon, Lime, and Clementine / TREEHouse Sport Tea / Blackmore Farm Mint

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

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 but tastes like a summer fruit Punch with a zippy freshness.

A ROSÉ BY ANY OTHER NAME

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

JUKES FIZZ

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

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