

PERCY'S & CO.

HOUSE-INFUSED SPECIALTY COCKTAILS AND CRAFT CLASSICS

SPECIALTY COCKTAILS

blood orange mezcal negroni

blood orange infused
mezcal, sage campari,
sweet vermouth

blooded gimlet

blood orange infused
gin, lemon, cocchi
americano, honey

honey bee

rosemary infused gin,
lemon, honey, lavender
bitters

percy's planter

white rum, jamaican rum,
lime, simple, allspice
dram, mint, angostura
bitters

danny trejo

basil infused tequila,
pineapple, lime, honey,
muddled habanero

princess diana

sage vodka, lemon,
honey, fresh ginger beer

awakened one

lemongrass vodka,
ginger, cocchi
americano, pineapple

double pin

pineapple and habanero
infused tequila, lime,
grapefruit, simple,
rhubarb bitters

audrey hepburn

vodka, chambord, orgeat,
lemon, peach bitters,
bubbles

CLASSIC COCKTAILS

lion's tale

bourbon, all spiced
dram, lime, simple,
angostura bitters

bijou

gin, yellow chartreuse,
dry vermouth, orange
bitters

paper plane

bourbon, aperol, amaro
nonino, lemon

pisco sour

pisco, lemon, simple,
egg white

aperol spritz

aperol, prosecco,
club soda

eye candy

gin, elderflower
liqueur, lemon, simple,
mint, soda water

a la louisiane

rye, sweet vermouth,
benedictine, psychaud
bitters, absinthe

MOCKTAILS

PG

lemon, ginger, cranberry, honey,
soda water

PG-13

lime, simple, cucumber, cilantro,
ginger beer

BEER

Rainer Pacifico
Peroni Seattle Cider
Lagunitas

WINE

Fernlands Sauv Blanc AIX Still Rose
Saint Marc Chardonnay Pavette Pinot Noir
Borgo Alato Prosecco Giunta Malbec

PLEASE LET US KNOW OF ANY FOOD ALLERGIES | WE USE HOUSE-PRESSED "NON-PASTEURIZED" JUICE IN OUR COCKTAILS

* RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS