



# COCKTAILS

"Hurry up and drink it; while its laughing at you."

## DOOM OF VALYRIA | 12

Yellowstone Select Bourbon, St. Germaine, Plum Bitters, Sage.  
Snifter, Big Rock, Smoked Glass

## SEZ OLD FASHIONED | 11

Old Forester 100, SEZ Citrus Bitters, Angostura Bitters,  
Demerara Sugar.  
Rocks Glass, Big Rock, Orange Peel

## THE EBENEZER | 12

Wild Turkey 101, Nux Alpina Walnut Liqueur, Vermut Pedro, Orange  
Bitters.  
Nic and Nora, UP, Orange Peel.

## FRENCH QUARTER | 12

Elijah Craig Straight Rye, Revanche Cognac, Peychaud's Bitters,  
Angostura Bitters, Absinthe Rinse, Sugar.  
Rocks Glass, Neat, Lemon Peel

## MIDGARD | 12

Rittenhouse Rye, EK Fernet, Punt E Mas, Black Walnut  
Bitters.  
Rocks Glass, Big Rock, SEZ Cherry.

## SANGRIA BLANCO | 11

Corazon Blanco Tequila, Solerno, Ancho Verde, Pineapple, Agave,  
Pinot Grigio.  
Wine Glass, Rocks, Tajin Pineapple

## LAVENDER FIELDS FOREVER | 11

Reyka Vodka, Lavender\* Syrup, Blueberry Syrup, Lemon, Lavender  
Bitters.  
Served Up, Cocktail Coupe, Edible Flower  
\*Lavender sourced from Secret Garden at Brys Estate in Traverse  
City.

## GRAY SKIES | 12

Eastern Kille American Dry Gin, EK Genepy L' Epicea, Maraschino  
Liqueur, Lime Juice.  
Served Up, Cocktail Coupe, Lime

## BOURBON FLIGHT | MP

Rotating Flight of 3 or 4 Bourbons.





# COCKTAILS

## THE CARROT DRINK | 12

Eastern Kille Utility Vodka, Mango Turmeric Syrup,  
Carrot, Lemon, Bitters.  
Served in a Pint Glass over ice

## SPICE GIRL | 11

Wheatley Vodka, St. George Spice Pear, Apple Cider, Champagne.  
Coupe, UP, SEZ Cherry

## CARRIBEAN SOLSTICE | 12

Diplomatico Reserva Rum, All Spice Dram, Velvet Falernum,  
SEZ Rum Bitters  
Rocks Glass, Big Rock, Sage Garnish.

## EZ DOES IT | 15

Nolet Silver Gin, Campari, Vermut Negre, Long Road Nocino Walnut  
Liqueur. Barrel Aged for 4-5 weeks.  
Served on a Big Rock, Rocks Glass, Flamed Orange Peel.  
\*\*Limited Availability\*\*

## ST. GERMAIN SPRITZ | GLASS 11 | CARAFE 40

St. Germain, Prosecco , Sparkling Water.  
Served over Ice with Mint

## PEACHY KEEN | 12

Peach Infused Elijah Craig Bourbon, Plantation Dark Rum, Ginger  
Syrup, Lemon, SEZ Tea.  
Served in a Collins Glass, Rocks, Orange Blossom Mist, Lemon Curl.

## MUSCAT OF ALEXANDRIA | 12

Singani 63 Infusion, Rothmen and Winter Apricot, Lazzeroni  
Amaretto, Lemon, Peychard's Bitters.  
Served Up, Coupe, Bourbon Cherry Garnish

## WAR AMONGST ROSES' | \$11

Eastern Kille Dry Gin , Dubonnet Rouge,  
St. Germain, Rose Syrup, Peychards Bittters.  
Served Up, Cocktail Coupe, Rose Garnish.

## RED RUM | \$10

Our special blend of distinctive Rums infused with Pinapple,  
Vanilla Beans and Sugar Cane.  
Served over ice with Pineapple Juice. Garnished with Rum soaked  
Pineapple.



SpeakEZ's Mixologist: Bob Dillsworth

