



COCKTAILS

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

DOOM OF VALYRIA | 14

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

SEZ OLD FASHIONED | 12

Old Forester 100, SEZ Demerara Syrup, SEZ Citrus Bitters,
Angostura Bitters.
Rocks Glass, Big Rock, Flamed Orange.

EZ DOES IT | 15

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

LAVENDER FIELDS FOREVER | 12

Wheatley 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.

RED RUM | 11

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

SANGRIA ABRUZZO | 12

Singani63, Dubonnet Rouge, Giffard Creme de Mure, SEZ Citrus.
Topped with Italian Red Wine
Wine Glass, Rocks, Lime, Orange

GRAY SKIES | 12

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

FOURTH REGIMENT | 12

Elijah Craig Rye, Vermouth di Torino, Celery Bitters,
Peychards, Orange Bitters.
Served Up, Nic and Nora, Orange Curl.

BOURBON FLIGHT | MP

Rotating Flight of 3 or 4 Bourbons/Ryes





COCKTAILS

SEASONAL LIST

SIDE EYE | 12

Ketel One, Pomegranate Liqueur, Hibiscus Syrup,
Trinity Bitters, Peppercorn Bitters.
Served Up, Cocktail Coupe, Lime Wheel.

SQUEAKY WHEEL | 13

Montelobos Mezcal, Campari, Eastern Kille Coffee, Amaretto.
Served on Big Rock with Flamed Orange Peel.

OLD PAL | 12

Sazerac 6yr Rye, Campari, Dry Vermouth
Served Up, Nic and Nora, Flamed Orange Peel

NORDIC WARMER | 13

Norden American Oak Aquavit, Vermouth di Torino, Vermut Pedro,
Brulio Amaro.
Served on a Big Rock, Rocks Glass Garnished with Sage Leaf.

SPANISH GALLEON | 14

Coraozn Blanco, Apertivo Nonino, Yellow Chartreuse, Black Lemon
Bitters, Lemon.
Served Up in a Cocktail Coupe

THE HOUND | 12

Wild Turkey 101, Hoodoo Chicory Liqueur, Dram
Allspice, Toasted Almond Bitters.
Served UP, Cocktail Coupe, Lime Wheel

NON-ALCOHILIC COCKTAILS

ORANGE BLOSSOM BOOGY | \$7

Muddled fresh mint & oranges, honey
simple, lime juice, angostura bitters, topped
with ginger beer

OU-LA-LA LEMONADE | \$6

Pomegranate juice, rose simple syrup,
lemonade, rose petals

KEW GARDENS | \$8

Lemon, Honey Syrup, Rosemary,
Elderflower Tonic.



SpeakEZ's Mixologist: Bob Dillsworth

