

## COCKTAILS

<b>SONORAN SMOKE</b> <i>mezcal, cardamom, orange, coriander</i>	14
<b>SCARLET SAGE</b> <i>vodka, sage, cranberry, dry vermouth</i>	15
<b>TODDY PENDERGRASS</b> <i>armagnac, calvados, joe-marro, lemon, honey</i> <b>**served warm**</b>	15
<b>FAT + FANCY</b> <i>bacon fat washed bourbon, maple, black walnut</i>	15
<b>GOLDEN HARVEST</b> <i>aged rum, apple brandy, tea, allspice</i>	16
<b>ORCHARD SPICE</b> <i>gin, lemon, pear, cinnamon, ginger</i>	16
<b>BETTER THAN 'SPRESS</b> <i>vodka, cold brew, coffee liqueur, hazelnut, demerara</i>	16

## MOOD ENHANCERS *\*contain THC & CBD*

<b>AUTUMNAL ELIXIR</b> <i>Levity, house shrub, citrus, soda</i> <b>** 4 mg THC</b>	15
<b>CANNA CIDER</b> <i>Levity, spiced apple cider</i> <b>** 4 mg THC, <u>served hot OR cold</u></b>	15
<b>HIGH RISE D9 SELTZER</b> <b>** 5 mg THC</b>	10
<b>PAMOS D9</b> <b>**10 mg THC</b>	10

## BEER

<b>DRAFT 10</b>	<b>Session Sour</b>   Wicked Weed Brewing Co.   4.5% <i>bright, strawberry, kiwi</i>
	<b>Juiced Lychee IPA</b>   Moody Tongue Brewing Co   6.0% <i>lychee, grapefruit, pineapple</i>
	<b>Cuban Lager</b>   Rusty Bull Brewing   4.3% <i>citrus, floral, dry</i>
	<b>German Pilsner</b>   Radeberger Brewery   4.8% <i>full bodied, biscuity, elegant</i>
<b>CANNED 0</b>	<b>IPA</b>   Stone Brewing   7.7% <i>tropical, pine, tangerine</i>
	<b>Tropical Sour</b>   Southern Barrel Brewing Co.   5.0% <i>mango, tart, salted watermelon</i>
	<b>Pilsner</b>   Friesisches Brauhaus zu Jever   4.9% <i>Floral, clean, earthy</i>
	<b>Farmhouse Ale</b>   Ommegang Brewery   7.2% <i>peppery, funky, crisp</i>

## FREE SPIRITS

<b>HOUSE SHRUB</b>   <i>rotates seasonally; citrus, vinegar, soda</i>	9
<b>SPICED APPLE CIDER</b>   <i>served hot OR cold</i>	9
<b>DALAI SOFIA KOMBUCHA</b>   <i>rotating selection</i>	9
<b>UNTITLED ART</b>   <i>N/A Italian Pilsner</i>	8
<b>MEXI COKE</b>	3.5
<b>BUBBLE UP</b>   <i>lemon/lime</i>	3.5
<b>BLLENHEIMS</b>   <i>ginger beer</i>	3.5
<b>TOPO CHICO</b>	3.5

*Here at Herd Provisions, we utilize local and seasonal herbs, fruits, and spices to curate an eccentric cocktail experience. We pride ourselves on our ability to push the envelope in terms of knowledge and creativity. Fear not! We can execute most of your favorite classic (and newer cocktails), just ask.*