

## MACHETE BAR CRAFT COCKTAILS

<b>MEND &amp; CHILL</b>	Famous Grouse Scotch gets refreshed with an infusion of buckwheat and cacao, sparkling water with spanked fresh mint.	12
<b>PATAGUCCI</b>	Pisco, the national liquor of Chile, is treated to native, regional botanicals: yerba maté, fresh oregano and pasionaria; shaken and served up.	12
<b>WYDAHO JILL</b>	A taste of our regional sweetheart wild berry, fresh and easy to drink. Jackson Hole Still Works Vodka, house made huckleberry syrup, lemon juice and soda with wild mint.	13
<b>BITTERSWEET BUBBLES</b>	A lovely, palate stimulating Apéritif. Aperol, Prosecco, locally wildcrafted house bitters, fresh basil and lemon.	14
<b>CARIBBEAN OLD FASHIONED</b>	Tipping our hats to our saltwater casting brethren, we offer up this spin on the classic. Diplomatico Reserva Exclusiva Rum, John D. Taylor Velvet Falernum (a tiki staple), house made Jamaican Allspice dram, lime peel with a large cube.	14
<b>MOUNTAIN DANDY</b>	Our house G&T as tribute to John & Christian, who designed this beautiful bar. Local Jackson Hole Still Works Great Grey Gin, a touch of Green Chartreuse, fresh grapefruit, cucumber, rosemary & thyme topped with Fever Tree Mediterranean Tonic	14
<b>FROG WATER</b>	Ceremonial grade Japanese matcha and Hatozaki Finest Japanese Whisky, nori, Yuzu Furikake Rim, Sakura Blossom	15
<b>SMOKE &amp; DRIES</b>	Smokey and complex; Del Maguey Vida Mezcal, Ancho Reyes Chile Ancho Liqueur, Naranja Liqueur, fresh lime, Fever Tree Citrus Tonic with a Maldon Sea Salt rim.	15
<b>SOUTH FORK SAZARAC</b>	Our take on 'America's Oldest Cocktail'. Sazerac American Rye Whiskey, St. George Absinthe, Peychaud's Bitters, Demerara sugar and flamed lemon oils.	15
<b>CAUGHT IN THE RAIN</b>	A Dos Hombres Mezcal, coconut water infused Guatemalen Rum negroni blanco, made with Suze Gentian Liqueur, pineapple juice and house made orgeat, giving it the feel of an elevated pina colada.	16
<b>VENUS IN FURS</b>	Codigo Rosa Tequila, Amaro Nonino, Damiana Liqueur, and rosepetal, damiana and cardamom bitters, smoked with cherry wood and spirit forward.	24

