

Legendary Cocktails

\$14

Barrel-Aged Old Fashioned

Penelope Bartender's Reserve Bourbon, Sassafras bitters, touch of sugar, aged a minimum of 30 days in our house barrels

Master Margarita \$20

Patron Silver Tequila, Grand Marnier, Gran Gala, lime, and agave

Barrel- Aged Rivigin Negroni \$14

Rivigin gin, campari and bitters

Shifting Sands \$15

Balantine's, grapefruit soda & grapefruit juice

Aperol Spritz \$15

Avissi Prosecco with Aperol for the classic spritz

Hammock Berry Spritz \$14

Tito's vodka, strawberries, lime, agave and lemon lime soda

Rye Not Manhattan \$28

Angel's Envy Rye, sweet vermouth. bitters

Hammock Lemonade \$12

House infused Deep Eddy vodka, shaken with agave and lemon juice, topped with lemon lime soda

credit card payments are subject to 3% surcharge



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Noshes

Caesar Salad \$18

Chopped romaine, caesar dressing, croutons and parmesan cheese with your choice of chicken or shrimp

Charcuterie Board \$22

Assorted international and domestic cheeses, dried, and cured meats, Spanish olives

Shrimp Cocktail \$18

Poached shrimp, cocktail sauce, lemon, green onion

Spicy Tuna Roll \$16

Yellowfin, siracha, scallion, cucumber

Shrimp Tempura Roll \$16

Shrimp tempura, avocado, japanese mayo, eel sauce

Sushi California Roll \$16

Lump crab, cucumber, avocado, magago, tobiko

Chocolate Cake \$12

Housemade flour-less chocolate cake, strawberry coulis and whipped cream

Cannoli \$10

Ricotta filling capped with chocolate chips and pistachios

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