



KALOS

COCKTAILS

Curated by Tyra Wiebe

Porter - \$15

Bourbon, sweet vermouth, pecan brown sugar syrup, apple brandy foam

Man on the Rope - \$16

Bourbon, pecan brown sugar syrup, apple cider, lemon, foam, smoked apple bitters

The Orchard - \$15

Spiced rum, honey, pear nectar, lemon

Sand Trap - \$16

Tequila, cointreau, lime, foam, simple syrup, pomegranate

Steam Room - \$16

Tequila, cointreau, spiced pear syrup, lime

* Every cocktail is named after something special to Oxford Hills, don't be shy, ask your server what they are named after!



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LUNCH COCKTAILS

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Pear Bellini - \$15

Prosecco, brandy, pear nectar, honey

Gin & Honey - \$15

Gin, pear nectar, lemon, honey

Pomegranate Mojito - \$15

White rum, simple syrup, pomegranate juice, lime