



SIGNATURE COCKTAILS

Edibles Restaurant



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the STONE WALL

refreshing blend of spiced rum,
goslings ginger beer, local apple cider

FRENCH 75

dry gin, lime, champagne, cherry

BURNT ORANGE MARGARITA

gold tequila, sour & orange, lime,
triple sec, burnt orange slice

CIDER MILL SANGRIA

local apple cider, whiskey, spiced rum,
apricot brandy, white wine splash, fall
spices, fresh apple

GUMMY BEAR

dragonberry rum, raspberry vodka,
peach, sour mix, cranberry splash

BEER 6

brooklyn lager
southern tier i.p.a
edmunds fitzgerald porter
blue moon
stella artois
anchor steam
amstel light
couch surfer oatmeal stout
macbubba scotch ale
blue light 5

10

SYDNEY SAZERAC

absinthe, sugar cube, bourbon, bitters,
maraschino syrup

the DEL TORRO

silver tequila, fresh muddled cilantro,
Jalapeño, lime juice, simple syrup, club
soda

SOUR GREEN APPLE MARGARITA

fresh Jalapeño infused silver tequila,
green apple juice, lime juice, triple sec

NEW YORK SOUR

bourbon, lemon juice,
organic agave nectar, port wine float

CRANBERRY GIMLET

citrus vodka, fresh lime juice, organic
cranberry juice, organic agave nectar

EXPRESSO MARTINI

vodka, coffee liquor, crème de cacao,
baileys

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THYME WILL TELL

Thyme infused bourbon, pure maple syrup,
lemon juice, singed thyme

if it's a

BITTER SWEET WINTER

12yr scotch, drambuie, dash aromatic
bitters, twist of lemon