

Seasonal Cocktails

At the Guide House, we focus on fresh, seasonal, all-natural ingredients and local products in our signature cocktails. You won't find all the familiar staples here, but we know you'll find something fun and adventurous that might just become your new favorite! In the mood for something different? Just chat with our bar tenders. They are well versed in the classics and would love to create something special just for you!

Apple of my Chai

Vodka and chai with apple cider.

Campfire

Denizen aged white rum with smoked rosemary, hickory syrup, and apple cider.

Afterglow

Apricot and caramel blended with bourbon and a touch of club soda.

Crimson & Clove

Gin blended with apple cider and clove, topped with red wine.

Try it with One-Eight barrel aged gin!

Pumpkin Spice Rum & Coke

Pumpkin Spice SweetShine, spiced rum, and coke.

Walnut Old Fashioned

Bourbon or rye, Black Walnut SweetShine, muddled orange and Luxardo cherry.

Try it with One-Eight espresso aged bourbon!

Figget About It

Vodka martini with fig and Black Walnut SweetShine.

Sage Against the Machine

Fresh sage muddled with lemon and blackberry, blended with gin and club soda.

Try it with One-Eight barrel aged gin!

Spiced Bourbon Cider

Bourbon, Ginger SweetShine, and apple cider.

Pumpkin Cider Toddy

Pumpkin Spice SweetShine and hot apple cider.

