

SPIRITS *and* BREWS

SIGNATURE BREWS 16OZ \$6

NEW MEXICAN MOCHA
Hot mocha with a hint of Hatch Red Chili

PUMPKIN VANILLA LATTE
Vanilla latte with pumpkin spice and
homemade whipped topping

HONEY LAVENDER LATTE
Espresso, housemade lavender syrup &
honey

MEXICAN HOT CHOCOLATE
Homemade hot chocolate with a hint of
Hatch Red Chili and homemade whipped
cream. Without spice \$4

MAGIC MATCHA LATTE
Smooth and creamy sweetened just right
served with steamed milk

CLASSIC CHAI LATTE
Black tea, cinnamon, ginger, cardamom
and vanilla brewed to perfection

ESPRESSO 16OZ

AMERICANO. \$4

LATTE. \$5

ICED LATTE \$5

CAPPUCINO \$5

COLD BREW \$5

Milk substitutes available for \$1 extra

MARKET SIPS

Located in our coolers you can find a variety of organic, small batch SODAS, TEAS, BEER AND COLD BREW COFFEES as well as local spring bottled water from Sedona that can be purchased at the register or easily added to your tab.

HANDCRAFTED COCKTAILS

\$15

ALL COCKTAILS ARE MADE WITH ADDITIVE
FREE SPIRITS AND HOUSE SYRUPS
MADE FROM SCRATCH. SPIRITLESS VERSIONS
AVAILABLE BY REQUEST

CORAZON DE BRUJA

Vodka, Apple Brandy, raspberry syrup, Demerara
and lime juice with a shimmer of pearl dust.

NECTAR OF THE GODS

Gin, lemon and local honey

CREEKSIDE OLD FASHION

House Bourbon blend, Demerara, Angostura
bitters. *smoked or not smoked

MULA NOMADA

Blanco Hibiscus infused tequila, lime, Agave and
ginger beer

EL HUMO

Mezcal, fresh lemon, local honey, fresh
ginger and egg white

BLACK MAGIC WOMAN

Activated charcoal infused Vodka, lime juice,
blackberry syrup, and a shimmer of pearl dust

LA BRUJA BORRACHA

Blanco Matcha infused Tequila, lime juice,
Agave & black salt

FLAQUITA RITA

Blanco House Tequila, lime juice, Agave & black salt

"OUR WORLD FAMOUS" ESPRESSO MARTINI

\$15

Vodka, Espresso and House Coffee Liqueur

BEER & WINE

Rotating selection of local
and West Coast beers on tap
Pint - \$7-8

Local Wine
By the Glass - \$11-15