

FREEMANS BRUNCH COCKTAILS

Brunch Classics

Freemans Bloody Mary

Our version is made with potato vodka,
freshly grated horseradish, and garnished with a caperberry

Red Snapper

The original Bloody Mary recipe,
softened with Plymouth Gin

Bellini

Champagne, peach liquor, white peach puree

Citrus Champagne Cocktail

Champagne, sugar cube, orange bitters and twist

Eight Dollars Each

Drunk Brunch Tipple

French 75

Gin, lemon juice, Champagne in a tall glass with a twist

E.C. Rum Punch

Dark Rum, grenadine, orange juice,
dusted with nutmeg

Corpse Reviver #2

Gin, Lillet, lemon juice, triple-sec, and a dash of Absinthe

Bonded Breakfast Martini

Applejack, housemade apple butter, and lime

Death in the Afternoon

Champagne & Absinthe over crushed ice

Warm and Soothing Elixirs

Freemans Toddy

Applejack, lemon juice, and spices

Grandad's Coffee

Brandy, walnut liquer, and coffee with a sweet cream float

Hot Buttered Rum

Dark rum & spiced butter mulled into hot water

Twelve Dollars Each