

# 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

*Eight Dollars Each*

## Brunch Champers

### Germain Fizz

Champagne, elderflower liqueur, grapefruit

### Citrus Champagne Cocktail

Champagne, sugar cube, orange bitters and twist

### Death in the Afternoon

Champagne & Absinthe over crushed ice

### Gypsy Rose

Champagne, cherry herring, sloe gin, over ice

*Ten Dollars Each*

## Drunk Brunch Tipple

### French 75

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

### Honeysuckle

Light rum, honey, lime juice

### Corpse Reviver #2

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

### Bourbon Tea Cooler

Bourbon, iced tea, pomogranate syrup

*Twelve Dollars Each*

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