

# Finn's

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## COCKTAILS

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**The Treetap \$14**

*Gin, St. Germain, Maple Syrup, Lime*

**Toucan Punch \$14**

*Light Rum, Campari, Apricot Liqueur, Pineapple, Lime, Coconut Milk*

**Flannel Fashioned \$14**

*Bourbon, Apple Cider, Black Walnut, Peychaud's Bitters*

**Winter Citrus Margarita \$14**

*Rep. Tequila, Ancho Reyes, Cynar, Spiced Blood Orange, Lime, Agave*

**Almost Famous \$14**

*Mezcal, Strega, Aperol, Lemon*

**The Apothecary \$14**

*Scotch, Lemon, Honey, Ginger, Sage*

**Power-C \$14**

*Light Rum, Dragon Fruit Liqueur, Mint Simple, Lime, Soda*

**Tom and Jerry \$10 (N/A)**

*Egg Batter, Nutmeg, Cinnamon (served warm, add spiced rum +\$4)*

**A Bit Fruity \$8 (N/A)**

*Fruit Tisane, Lemon, Mint Simple, Tonic (add your choice of spirit +\$4)*

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## WINES

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**Maison Foucher-Lebrun 'Petit Le Mont'**

**Sauvignon Blanc | France \$11**

*bright citrus notes, zippy mouth watering acidity with a clean river stone minerality*

**Leo Steen Chenin Blanc 'Saini Farms' | California \$14**

*rich round + beautifully textured ripe pear, spice + honey oat notes*

**Domaine De L'Hortus**

**'Le Loup Dans Bergerie' Rosé | France \$10**

*notes of juice watermelon + strawberry with a subtle spice*

**Michele Guigner Beaujolais | France \$12**

*fragrant red fruited wine with granitic minerality, earthy notes and elegant structure*

**Leco Punk Rioja Tempranillo | Spain \$12**

*fruit forward and fresh, full bodied + a long finish*

**Bohigas Brut Rosata Cava | Spain \$15**

*Strawberry, cherry, subtle dried rose, fresh medium bodied*

**Los Dos Brut Cava | Spain \$14**

*green apple, pear, dry nuts and notes of fresh baked bread, medium structure*