



## SEASONAL COCKTAILS

### JUNGLE GHOSTS

#### Kyle Wells Featured Cocktail:

Pussers Navy Rum, Plantation Pineapple Rum, Campari, Chinola Passion Fruit Liqueur, Lime, Pineapple, Vanilla Ghost Pepper Syrup.....Served Over \$15



### LAUVENDER LADY

#### Emily Baldwin Featured Cocktail:

10 Torr Gin, Lejay Creme De Cassis, Lemon, Toasted Lavender Simple, Egg White, Black Walnut Bitters.....Served Up \$14



### SUMMER SERENADE

#### Sarah Nolle Featured Cocktail:

Casa Mexico Blanco Tequila, Lecarre Orange Liqueur, Watermelon Agua Fresca, Agave, Lime, Tajin Rim.....Served Over \$14



### GOLDEN CHILD

Ammunition Straight Rye Whiskey, Laird's BIB Applejack, Dos Deus Vermouth Blanc, Pink Peppercorn Syrup, Orange Bitters.....Served Over \$14



### OYE MI CANTO

Uruapan Charanda Mexican Rum, Senor Sotol, Licor 43, Monin Rock Melon Cantaloupe Cordial, Lime, Grapefruit Soda, Saline, Tajin Rim.....Served Over in a Clay Mug \$14



### TEAM COCKTAIL: STRAW-BASIL MULE

Wheatley Vodka infused with Basil, New Deal Ginger Liqueur, Liquid Alchemist Strawberry, Fresh Lime, Ginger Beer.....Served Via Draft.....Over \$13



**Wine** ~ Please see wine list

**All Drafts** ~ Please see digital menu

**Reservations**

[www.pignicpubandpatio.com/request-a-party](http://www.pignicpubandpatio.com/request-a-party)



# Φignic

pub & patio

235 Flint St. Reno, NV-775.376.1948

MOCKTAILS

### City of Page

Lyre's Dark Cane NA Spirit, Lyre's Aperitivo Rosso NA Spirit, Liquid Alchemist Passionfruit and Lime.....Served Up or Over, \$12



### How the West was Won

Lyre's American Malt NA Whiskey, Cocktail and Sons Spiced Syrup, Fee Brothers Black Walnut Bitters NA.....Served Over, \$12



Ask us about our selection of NA Spirits and Liqueurs to craft your favorite Cocktail as a Mocktail

## LARGE FORMAT DRINKS

### Party All The Thyme

Chopin Vodka, Pamplemousse Liqueur, Lemon, Thyme Simple Syrup, Soda Water, Sparkling Rose'. Served in a pitcher Over Ice with sliced lemon and Thyme sprigs. ....Serves 4, \$48



### Pig Pilot

Hampden Jamaican Rum, Bounty Gold St. Lucian Rum, Plantation OFTD Overproof Rum, All Spice Dram, Lime, Grapefruit, Liquid Alchemist Blood Orange, Double Spiced Falernum. Served in a Pig Shaped Punch Bowl over Ice with Cinnamon. (Our Take on the Classic Jet Pilot Cocktail).....Serves 4, \$50



## BOILERMAKERS

### The Standard

Coors Banquet and a Shot of Four Roses.....\$11



### The Fin

Blue Finnish Long Drink and a Shot of Svöl Aquavit.....\$12



### The Spritz

13.5oz Avid Cider and 50/50 Shot of Aperol and Plantation Pineapple Rum.....\$13



## PIGSHACK CLASSICS

### PICNIC PUNCH #3

Chairman's Reserve Rum, Smith and Cross Jamaican Rum, Cappelletti, Grapefruit, Pineapple, Lime, Liquid Alchemist Coconut, Tiki Bitters, Lime, Wheel.....Served Frozen. Small \$12 or Large \$16



### STEPPIN' OUT

-A Rum Negroni Milk Punch  
Diplomatico Reserva Exclusiva Rum, Wray & Nephew Overproof Rum, Cappelletti Mazzura, Istine Vermouth di Radda, Liquid Alchemist Passion Fruit, Milk, Saline.....Served Over \$15



### A-F-T

Absolut Mango, Cocchi Americano, Liquid Alchemist Mango, Lime, Black Lemon Bitters.....Served Up \$13



### CAMPFIRE SOUR

Frey Ranch Bottled in Bond Rye, Lemon, Organic Maple, Rosemary Smoked Glass.....Served Over \$13



### THE CLARK

Smoke Wagon Straight Bourbon, St. Elizabeth Allspice Dram, Simple Syrup, Angostura Bitters, Lemon Twist.....Served Over \$13



### DANDY DANNY WALTON

St George Terroir Gin, Heirloom Genepy, Grapefruit, Lemon, Simple Syrup, Angostura Bitters, Sage.....Served Up \$13



### GARCIA #2

Burrito Fiestero Cenizo Mezcal, Ancho Verde Chile Liqueur, Lime, Liquid Alchemist Tamarindo, Agave, Tajin Chile Lime Rim.....Served Up or Over \$13



### PICNIC PEPPER MARY

10 Torr Habanero Jalapeno Vodka, Celery Bitters, Pignic Bug Juice, Tomato Juice, Stout Beer Float, Bacon Salt Rim, Smoked Bacon, NV Brining Pickles.....Served Over \$12

