



SEASONAL COCKTAILS

TRUE NOIR

Kyle Wells Featured Cocktail:

Licor 43, R. Jelinek Amaro, Pinot Noir, Cola,

Orange Bitters.....Served Over \$13



HOW BOUT' DEM APPLES?

Sarah Nolle Featured Cocktail:

Rittenhouse Rye, Traverse Cherry Bourbon, Lemon,
OJ, Apple Cider Cordial, Dry Cider, Sugar & Spice Rim

.....Served Up \$14



UNCLE IRON

Nathan Stevens Featured Cocktail:

Wild Roots Pear Vodka, Lemon, Toasted Rice Syrup, Yuzu
Bitters, Ionized Absinthe, Makrut Leaf.....Served Hot \$14



RUBY KISS

Jojo Versie Featured Cocktail:

Avua Amburana Brazilian Rum, Bonaventura Amaro,
Lemon, Hibiscus Cordial, Jamaica #2 Bitters.....

.....Served Up \$14



HEN OF THE WOODS

Roulette Rye, Ron Colon Salvadoreno' Cafe' Infused
Overproof Rum, Cordycep Mushroom Tincture, Simple,

Umami Bitters.....Served Over \$15



ON DRAFT: FLY LIKE PAPER,

HIGH LIKE PLANES

Buffalo Trace Bourbon,
Amaro Montenegro, Cappalletti Mazzura, Lemon, Tobacco
Bitters, Saline.....Served Via Draft..Up \$14



Wine ~ Please see wine list

All Drafts ~ Please see digital menu

Reservations

www.pignicpubandpatio.com/request-a-party

Pignic

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

Blue Ice Huckleberry Vodka, Lejay Creme' De Cassis
Lemon, Monin Huckleberry.....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



CARCIA #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 \$13

