

SEASONAL COCKTAILS

UNDER PAR

Kyle Wells Featured Cocktail:

Tahoe Blue Vodka, Svola Swedish Aquavit, Lemon, Raspberry Shrub, Twisted Tea.....**Served Over \$14**



PAU HANA

Sarah Nolle Featured Cocktail: Koloa Gold and Dark Rums,

Ron Colon Banana Oleo, Amaro Bonaventura, Guava Banana Syrup, Lime, Black Lemon Bitters.....**Served Up \$14**



FIRST SPRING

Jojo Versie Featured Cocktail: Bozal Ensemble Mezcal,

Heirloom Genepy, Luxardo Maraschino, Lemongrass Lime Cordial, Grapefruit Bitters.....**Served Up \$14**



STRAWBERRY SLUMBER

Emily Slatoff Featured Cocktail:

Uncle Val's Botanical Gin, Ketel One Cucumber Mint, Strawberry Puree, Lime, Simple, Soda.....**Served Over \$14**



TOMORROW'S SUNRISE

Noah Giron Featured Cocktail:

Telson Blanco Tequila, Ramazzotti Rosato, Rothman Peach Liqueur, Lemon, Agave, Peach Bitters.....**Served Up \$14**



PUT THE LIME IN THE COCONUT

Plantation Pineapple & Transcontinental High Seas

Rums, Luxardo Bitter Bianco Infused w/Toasted Coconut, Istine Vermouth Di Radda, Supasawa.....**Served Over \$14**



ON DRAFT: COLLIN YOU OUT!

Miles London Dry Gin, Pamplemousse Liqueur, Basil Cordial, Grapefruit, Lemon & Soda Water...**Served Via Draft...Over \$12** (A Tom Collins inspired Cocktail!)



Wine - Please see wine list

All Drafts - Please see digital menu

Reservations

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 Svola 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**



EL MARICHAL

Kirk & Sweeney Gran Reserva Dominican Rum, Giffard Banane du Bresil, Tahitian Vanilla Bean Maple, Tiki and Angostura Bitters.....**Served Over \$15**



A-F-T

Ciroc Passionfruit Vodka, Coccalero Vida Tropical Liqueur, Lime, Passionfruit Cordial.....**Served Up \$13**



CAMPFIRE SOUR

Frey Ranch Bottled-in-Bond Rye, Lemon, Organic Maple, Rosemary Smoked Glass.....**Served Over \$14**



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 \$14**



PICNIC PEPPER MARY

10 Torr Habanero Jalapeno Vodka, Celery Bitters, Pignic Bug Juice, Tomato Juice, Stout Beer Float, Bacon Salt Rim, Smoked Bacon, Pickles.....**Served Over \$13**

