



## SPECIALTY COCKTAILS

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### **S So-Paul Hipster**

Flor De Cana 7yr Rum, orange bitters,  
Skaalvenn Habanero Rum,  
guava & papaya juices. Served up 10

### **The Bees Blood Orange Knees**

Honey and rosemary infused Hendricks gin,  
blood orange puree, Meyer lemonade 9

### **Gnome's Hot Toddy**

All-Spice cinnamon and cranberry infused  
Knob Creek single barrel, Chai and vanilla 9

### **Negroni Gran Classico**

Tempus Fugit Gran Classico Bitter,  
New Holland Brixx Red Wine Barrel aged gin,  
Antica Sweet Vermouth, Creole bitters,  
on the rocks 9

### **Sazerac**

Sazerac Rye, Peychaud's & Angostura bitters,  
Absinthe rinse, lemon zest 9

### **Top Shelf Manhattan**

Knob Creek Single Barrel Reserve\*, Carpano  
Antica Sweet Vermouth, maple & bourbon  
infused cherry, walnut bitters, served up 13

*\*We handpicked and purchased barrel #1425  
specifically for our Top Shelf Manhattan  
which is only available at The Happy Gnome*

## SPECIALTY N/A BEVERAGES

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**Blood Orange Ginger Spritz 5**

**Blackeye Cold Press on Nitro 6**

**Cinnamon Cocoa Cream Cold Press 7**

**Sprecher Draft Root Beer 3**

**Gosling's Ginger Beer 4**

**Cranberry Limeade 4**

**Cinnamon Cream Cold Press 7**