



S E V E N F I R E S
S T E A K H O U S E

FEATURED COCKTAILS

SEVEN FIRES FAVORITE – \$9

Our take on an old fashioned. Fireball Whiskey, bourbon, Maraschino cherries, sugar, Angostura Bitters and soda water.

SEVEN FIRES MARTINI – \$9

Stoli vodka shaken with dry vermouth and bitters served with olives.

LIMONCELLO MULE – \$10

Grey Goose vodka, Limoncello, lime juice and ginger beer, served with a lemon slice.

FRENCH MARTINI – \$10

Ketel One vodka shaken with Chambord and pineapple juice, served with a cherries.

SEVEN FIRES PUNCH – \$10

1800 tequila, Grand Marnier, orange, pineapple and cranberry juice with lemonade.

CRANTINI – \$10

Disaronno, Grey Goose vodka and cranberry juice topped with soda water and a lime slice.

CLASSIC COCKTAILS

OLD FASHION – \$9

Maker's Mark Whisky lightly sweetened with sugar and aromatized with bitters, topped with soda water, cherries and an orange twist.

COLLINS – \$9

Tanqueray gin mixed with simple syrup, lemon juice and finished with club soda.

MANHATTAN – \$9

Maker's Mark Whisky mixed with sweet vermouth and bitters, finished with a cherry and lemon twist.

MARGARITA – \$10

Jose Cuervo tequila, Cointreau and margarita mix shaken and served over ice.

DARK & STORMY– \$9

Ginger beer and lime juice topped with Captain Morgan spiced rum served over ice.

MAI TAI– \$10

Bacardi White rum, Cointreau, Disaronno, lime juice and topped with Myers's dark rum, served with lime and cherry.