

Craft Cocktails

BAR WINSLOW



CEDAR FALLS, IA

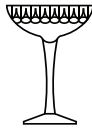
Restocking Hour

JOIN US FOR RESTOCKING HOUR FROM 4-6 PM FOR HALF OFF THESE FEATURED COCKTAILS



Old Fashioned

Woodford Reserve bourbon,
walnut bitters, orange
\$14



Violet's Storm

Botanist gin, Crème de
Violette, lime, lavender pea flower
\$13



Mango Cat Alley

Tito's vodka, St. Germain,
lemon, mango
\$11



Getaway Car

Lillet Rosé, Giffard Lichi-Li,
lemon, mango, brut
\$10

Original Recipes

The Thunder Rolls \$10
Captain Morgan Private Stock rum,
Domaine de Canton, lime, cherry
bitters, cardamom, bitters, soda

Down Bad \$13
Exotico tequila, Italicus,
lime, strawberry rhubarb,
Peychauds bitters, basil

Leaves of Grass \$11
Bar Winslow's dirty martini:
Zubrowka Bison Grass vodka, Dolin
Genepy wash, olive brine, saline

Dreamsicle* \$13
Gray Whale gin, orange, earl gray,
vanilla, egg white, club soda

Cucumber Shanty \$12
Flor de Cana white rum, St. Germain,
honey, lemon, peach bitters, cucumber

A Night at the Raspberry ... \$12
Chambord, Bulleit 95 rye, Five
Farms Irish Cream, Savvy Bean
Cold Brew, chocolate bitters

Ginger Island Jazz \$12
Basil Hayden dark rye, Domaine
de Canton, lemon, honey,
Angostura bitters

The Yellow Fog \$14
Del Maguey Mezcal Vida, Falernum,
Dolin dry vermouth, lemon, mango,
cherry bitters, smoke

Grapefruit Moon \$12
Dolin Genepy Des Aplez le Chamois,
grapefruit, honey, brut, basil

A Coupe of Thorns & Roses ... \$13
Tito's vodka, Lillet rosé, Chambord,
lemon, strawberry rhubarb, rose
water, hummingbird bitters

'Round About Midnight* \$16
Malibu rum, Giffard Banane du Bresil,
Amaretto Disaronno, Five Farms Irish
Cream, pineapple, cardamom bitters,
vanilla egg white foam

*Consuming raw eggs may increase your
risk of foodborne illness

@BARWINSLOW



WARM WEATHER '25