

# Harbor Table

## DRINK MENU

### COCKTAILS

#### Old Smokey Old Fashioned \$12

Berens Brandy, Bitters, Cherry, Orange, Simple Syrup  
Smoke Aroma: Maple Myst, Cherry Tempest, Whiskey Oak

#### ★ Sweet Sting Margarita \$11

Milagro, Triple Sec, Hot Honey Syrup, Peach Purée, Lime

\*Award Winning - Madeline Island Chef Expo 2024

#### S'more-tini \$12

Pinnacle Whipped Cream, Kahlua, Full Keel Espresso,  
Marshmallow Syrup

#### Pear-fect Spritz \$13

Deaths Door Gin, St-Germain, LaMarca Prosecco,  
Pear Nectar, Simple Syrup, Lemon

#### Cider & Spice \$12

Makers Mark, Apple Butter, Apple Cider, Lemon,  
Orange Bitters

#### Cranberry Kiss \$11

Absolut, Cranberry Sauce, Rosemary Syrup, Lime

#### Frosty Mule \$11

Choice of: Vodka or Gin  
Pear Nectar, Rosemary Syrup, Ginger Beer



### MOCKTAILS

\*NON-ALCOHOLIC

#### Cherryville Soda \$5

Sprite, Cherry Juice, Cream

#### Spiced Punch \$6

Cranberry & Orange Juice, Ginger Beer,  
Rosemary Syrup, Lime

#### Cozy Cocoa \$6

Hot Chocolate, Marshmallow Syrup,  
Whipped Cream

#### Evergreen Fizz \$6

Lemon, Mint, Rosemary Syrup,  
Club Soda

#### Caramel Apple Refresher \$8

Apple Cider, Caramel Syrup, Redbull,  
Cream

