

# 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 \$12

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

\*Award Winning - Madeline Island Chef Expo 2024

#### Caramel Apple Mule \$11

Caramel Smirnoff, Apple Cider, Caramel Syrup,  
Ginger Beer, Lime

#### Pom Collins \$12

Deaths Door Gin, Pomegranate Syrup,  
Lemon Juice, Soda Water

#### Crimson Harvest \$11

Makers Mark, Pomegranate Syrup, Lemon, Bitters

#### Spiced Orchard \$12

Havana Club Rum, Apple Cider, Mint, Lime,  
Cinnamon, Soda Water

#### Pomegranate Sparkler \$11

Prosecco, Pomegranate Syrup, Lime Juice

### MOCKTAILS

\*NON-ALCOHOLIC

#### Cherryville Soda \$5

Sprite, Cherry Juice, Cream

#### Autumn Fire Cider \$7

Apple Cider, Hot Honey Syrup, Lemon,  
Ginger Beer

#### Caramel Cranberry Cooler \$6

Cranberry Juice, Caramel Syrup, Lime,  
Soda Water

#### Pom Fizz \$6

Pomegranate Syrup, Club Soda,  
Lemon Juice

#### Golden Refresher \$8

Apple Cider, Caramel Syrup, Redbull,  
Cream

