

THE CORRAL COCKTAIL MENU



○ **BOTANICAL BLUSH** 9

Blackberry-Infused Gin, Blackberry Brandy,
Lemon Juice, Agave, & Rosemary

○ **MEZCAL MULE** 9

Ojo De Tigre Mezcal, Peach Schnapps,
Cucumber Syrup, Ginger Beer, Mint

○ **BLACKBERRY MARGARITA** 10

Casamigos Blanco Tequila, Blackberry Brandy,
Cointreau, Blackberry Syrup, Lime Juice

○ **HONEY-THYME LEMONADE** 9

Woodford Reserve Whiskey, Thyme-Infused
Lemonade, Honey

○ **PINK FLAMINGO** 10

Deep Eddy Ruby Red Vodka, Gran Gala
Orange Liqueur, Cranberry Juice, Simple
Syrup, Lime Juice

○ **SANGRIA** 8

Red Wine, Velvet Falernum Rum-Based Tropical
Liqueur, Seasonal Berries

THE CORRAL DESSERT MENU



○ **CHOCOLATE ERUPTION CAKE** 12

chocolate chips, turtle cheesecake cubes,
chocolate curls, sliced almonds, golden
caramel

○ **HOT HONEY PEACH CHEESECAKE** 9

graham cracker crumble, peaches, hot honey,
whipped cream

○ **CAPPUCCINO CAKE** 10

espresso drenched chocolate sponge cake,
coffee cream, cocoa powder

○ **STRAWBERRY SHORTCAKE** 8

fluffy biscuit, strawberry compote, fresh
strawberries, whipped cream

○ **KEY LIME PIE** 9

graham cracker crust, sweet & tangy
custard, lime zest, whipped cream

○ **FLOURLESS CHOCOLATE TORTE** 8

dark chocolate, gluten free

○ **VANILLA ICE CREAM** 4

dessert toppings:
chocolate, raspberry, strawberry, or caramel

À LA MODE +2