

LoSo Cocktail Lounge

At Weathered Souls

CUSTOM COCKTAILS

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| <i>Basil Hurry</i> | \$15 |
| Muddy River Basil Rum, Leblon Cachaca, allspice-cinnamon cordial, fresh citrus, celery bitters, soda water | |
| <i>I Want to be a Matcha Man</i> | \$15 |
| El Jimador Blanco, vanilla-matcha cordial, Blanc vermouth, fresh lime | |
| <i>What's the Dill</i> | \$16 |
| Uncle Nearest 1884, Aperol, dill cordial, citrus, sparkling brut | |
| <i>Thyme Heals All</i> | \$16 |
| Remy VSOP, Cointreau, rosemary-thyme cordial, fresh lemon | |
| <i>The Blueberry Clubhouse</i> | \$16 |
| Elijah Craig, blueberry cordial, Byrrh, fresh citrus | |
| <i>Return #2</i> | \$15 |
| New Amsterdam gin, Italicus, Amaro Nonino, fresh lemon, Absinthe rinse | |
| <i>Picked Fresh (low abv)</i> | \$14 |
| Espinaler Blanc vermouth, ACV-brut shrub, fresh grapefruit, Angostura bitters, tonic water | |

Mocktails

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| <i>'Ote-dokie</i> | |
| Achiote cordial, pineapple juice, fresh lime | |
| <i>Wildthang</i> | |
| Wild berry-sorghum cordial, fresh lemon, rose water | |

CLASSIC COCKTAILS

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| <i>Negroni</i> | \$16 |
| Bluecoat Gin, Campari, Antica Formula sweet vermouth | |
| <i>Old Fashioned</i> | \$16 |
| Elijah Craig Rye Whiskey, Angostura bitters | |
| <i>Paloma</i> | \$15 |
| Lunazul Reposado Tequila, fresh grapefruit, fresh lime, Jarritos grapefruit soda | |
| <i>French 75</i> | \$15 |
| Tanqueray Gin, fresh lemon, sparkling brut | |
| <i>Mule</i> | \$15 |
| Tito's Vodka, fresh lime, ginger beer | |
| <i>Hemingway Daiquiri</i> | \$16 |
| Queen Charlotte's Reserve Rum, Luxardo Maraschino Liqueur, fresh citrus | |
| <i>Last Word</i> | \$15 |
| Tanqueray Gin, Luxardo Maraschino Liqueur, Green Chartreuse, fresh lime | |

* All tabs left open will automatically be charged a 20% gratuity
* Must be at least 21 years old to consume alcoholic beverages

Scratch Kitchen

Small Bites

Field Pea Hummus \$7
Field pea hummus with pickled tomato-onion succotash a top. Served with pita.

Pimento Beer Cheese \$9
Rotating Weathered Souls beer mixed with smoked cheddar and topped with candied bacon.
Served with Duke's Bread vegan pretzel bites.

Roasted Potatoes \$6
Herb crusted, crispy potatoes with and a green onion dip

Sammy's Featuring Duke's Bread

Chicken Salad \$12
House made chicken salad on lightly toasted white bread with LTO.

Beef Burgundy \$14
Roasted beef with a red wine redux, sautéed onion, provolone, and a roasted garlic mayo.

Add Potato side \$3

Sweets

Cookie \$3
Chocolate chip and smoked salt.

Ask about our weekly specials!