

hen mother COOKHOUSE

alpharetta - BEVERAGES

• non-alcoholic drinks •

PEACH COFFEE ROASTERS HOT COFFEE - REGULAR/DECAF bottomless	~Local Roaster~ \$4/4.25	FRESH SQUEEZED OJ - 10oz	\$4.75
PEACH COFFEE ROASTERS ICED COFFEE bottomless	~Local Roaster~ \$4.50	MILK*	\$3.50
LOOSE LEAF HOT TEA EARL GREY, MINT, GREEN	\$3.75	CHOCOLATE MILK*	\$4.25
HOT CHOCOLATE*	\$3.85	BOTTLED BUBBLE WATER	\$3.50
SWEET/UNSWEET ICED TEA bottomless	\$3.75	MEXICAN COLA	\$4.50
BOB'S ICED TEA CARDAMOM MINT SYRUP	\$3.95	DIET COKE/SPRITE	\$3.75
		HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	\$6.95

• barista made •

ESPRESSO	\$4.25	GOLDEN LATTE*	\$6.75
AMERICANO	\$4.25	CHAI BOX LATTE*	\$6.95
CORTADO*	\$4.50	ICED LAVENDER MATCHA LATTE*	\$7
CAPPUCCINO*	\$5.25	SUBSTITUTE OAT OR ALMOND* MILK \$1	
LATTE*	\$6.50	HOUSEMADE SYRUP FLAVORS \$0.75 LAVENDER, CARDAMOM-MINT, VANILLA, SIMPLE SYRUP	
		SIGNATURE SEASONAL HOUSEMADE SYRUP FLAVORS \$1.50 SEE SPECIALS	
		MOST BEVERAGES CAN BE HOT OR COLD	

• ASK ABOUT SIGNATURE
SEASONAL COFFEE & MATCHA •

• wine •

MIMOSA HOUSE SQUEEZED OJ	\$14/\$56
SEASONAL BELLINI SEE SPECIALS	\$14/\$56

COOKHOUSE SANGRIA \$14

SAUVIGNON BLANC, PINEAPPLE JUICE,
ORGEAT, ELDERFLOWER, CITRUS
MAKE IT A CARAFE \$56

FRENCH BUBBLES BRUT, DUC DE VALMER	\$13
PROSECCO ROSE POGGIO COSTA	\$13
SAUVIGNON BLANC KOHA	\$13
CHARDONNAY SEAN MINOR	\$14

• beer •

CLASSIC CITY LAGER* CREATURE COMFORTS BREWING CO.	\$8.50
ROTATING BEER SEE SPECIALS	\$9.50
HM MICHELADA* LAGER, COOKHOUSE BLOODY MARY MIX	\$13

• mocktails •

TURMERIC TONIC TAKEOVER TURMERIC, GINGER, CITRUS JUICES, TONIC + MAKE IT SEXY: VODKA RECOMMENDED \$5.50	\$10
CHERRY CHIA GOODNESS CHIA SEEDS, CHERRY THYME PUREE, CITRUS, SODA WATER + MAKE IT SEXY: TEQUILA RECOMMENDED \$5.50	\$11.50

• cookhouse cocktails •

JUST THE RIGHT AMOUNT BOURBON, CARDAMOM, MINT, GINGER, CITRUS, BITTERS	\$14	SCREW THE HEN MOTHER (OUR TAKE ON THE CLASSIC SCREWDRIVER) VODKA, FRESH OJ, POMEGRANATE-TARRAGON SYRUP OR TRY IT WITH TEQUILA!	\$14
ADULT COOLADE BOURBON, CRAN-POMEGRANATE TARRAGON, RASPBERRY-PASSIONFRUIT PUREE, CITRUS, AROMATIC BITTERS	\$15	ESPRESSO FRAPPINI* VODKA, CHOCOLATE COFFEE CREAM LIQUEUR, HALF & HALF, INSTANT COFFEE	\$14
IT'S NOT A PALOMA TEQUILA, GRAPEFRUIT JUICE, CITRUS, VANILLA	\$14	THE SILVER LINING GIN, LAVENDER, TART APPLE SYRUP, LIME JUICE, POWDERED BLUEBERRY, SOY LECITHIN*	\$16
WATERMELON REFRESHER TEQUILA, WATERMELON PUREE, FRESH MINT, LIME, AGAVE, TRIPLE SEC, SUGAR-SALT RIM	\$15	FRENCHIER THAN A 75 GIN, ELDERFLOWER, CREME DE VIOLETTE, CITRUS, BUBBLES, ORANGE BITTERS	\$15
HM BLOODY MARY VODKA, COOKHOUSE BLOODY MARY MIX	\$13		

DON'T SEE SOMETHING YOU FANCY? WE'LL SEE WHAT WE CAN CREATE

BE MINDFUL MOST FOOD ITEMS ARE SERVED HOT | PLEASE INFORM YOUR SERVER OF ANY ALLERGIES | WE ARE A NON-CERTIFIED GLUTEN FREE KITCHEN
*WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT,
SOY, MILK, EGG, FISH, SHELLFISH, MEAT, CHICKEN, SESAME, SEAFOOD, OR WHEAT ALLERGIES
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.