

COCKTAIL OF THE MONTH

By Olivia Wernli

CLARI-TEA 16

Jim Beam Black Bourbon, Spiced Chai Syrup, Lemon, Bitters



SIGNATURE COCKTAILS



NOT SO FAMOUS 17

Mezcal Union, Aperol, Luxardo
Maraschino, Dom Benedictine, Lime

MANGOS TAKE FLIGHT 16

Harissa Fat Washed Astral Blanco, Mango, Habanero,
Grapefruit, Lime, Fever Tree Lim & Yuzu

SAY IT AIN'T CILANTRO 16

Cucumber Cilantro Infused Tanqueray,
Chateau Aloe Liqueur, Fever Tree Mediterranean Tonic

HAMSA G&T 16

Gin Mare Mediterranean,
Fever Tree Mediterranean Tonic, Rosemary, Citrus

A SCHUG SIDE STORY 17

Hendrick's, Cucumber, Lime,
Mint, Schug

NO BIG DILL 16

The Botanist Gin, St. Germain,
Elderflower Tonic Reduction, Lime, Dill Leaves

POMEGRANATES ON PARADE 18

Diplomatico Manutano, Pomegranate, Mango, Lime

CLARIFIED AMARETTO SOUR 18

Caffo Amaretto, Michter's Bourbon, Lemon, Ginger

CARAJILLO DEL COCO 17

Licor 43, Planteray Cut & Dry Coconut Rum, Espresso

THE ESPRESSO MARTINI 18

Haku Japanese Vodka, Mr Black Coffee Liqueur, Espresso



HOLIDAY COCKTAILS



Hot Chai Buttered Rum 16

Housemade Chai, Spiced Butter Batter,
Diplomatico Mantuano Rum

Gingerbread Old Fashioned 16

Gingerbread Infused Old Forester,
Brown Sugar, Bitters

Mulled Wine 13

Red Wine, Orange, Lemon, Clove, Star
Anise, Cinnamon, Nutmeg, Allspice



NO ID REQUIRED

TEA TIME 11

Yerbe Mate Tea, Plum Juice, Lemon, Ginger Beer

STRAWBERRIES IN PARADISE 12

Strawberry, Grapefruit, Lemon, Mint, Topo Chico

PUT YOUR CUKES UP 12

Basil, Shishito, Cucumber, Pink Peppercorn, Lime

WHEN MANGOS TANGO 11

Pineapple, Mango, Habanero, Lime, Rosemary

VENETIAN SPRITZ 12

Mionetto Apertivo, Mionetto Sparkling Wine, Topo Chico

HOUSEMADE CHAI 11

Black Tea, Milk, Cardamom, Clove, Nutmeg, Cinnamon,
Orange, Lemon

add Spiced Butter Batter | +2

ARAK COCKTAILS

TAHINI ESPRESSO MARTINI 19

Tahini Washed Elite Arak, Remy 1738,
Tahini, Licor 43, Espresso

CHERRY FIZZ 17

Cherry Infused Elite Arak, Cherry,
Lemon, Egg White