

SUMMER COCKTAILS

*These cocktails are intentionally crafted with the same importance we give our Food Menu. Please Indulge – you won't be sorry.
There is something for everyone!*

The Ruby Cosmo / 16

Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine

Mango Chile Martini / 16

Ketel One, fresh mango juice, Ancho Reyes Chile liqueur, simple, lime

Japanese Mandarin Sour / 16

Roku gin, fresh mandarin juice, lemon, lime, Aperol, simple

Grapefruit Gimlet / 18

Hendricks Gin, fresh grapefruit juice, lime, Yuzu Sake, simple

Cantaloupe Lime Martini / 18

Don Julio Blanco, fresh cantaloupe juice, melon liqueur, lime, lemon, Cointreau Noir, simple

Tequila Jalapeno Verde / 18

Cenote Blanco tequila, Green Chartreuse, fresh pineapple juice, lime, simple, jalapeno *(can be made spicier)*

Manhattan's Envy / 18

Angels Envy Bourbon, Starlino Tangerine, Carpano Antica, luxardo cherry, yuzu bitters

Turkish Fig Old Fashioned / 18

House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters

Non –Alcoholic (Dhos NA Gin) / 12

Pineapple Cardamom ◆ Grapefruit ◆ Lychee