

'TIS THE SEASON

*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

Cranberry 75 / 16

Ketel One, house made cranberry juice, sparkling Rosé, lemon, simple

Japanese Mandarin Sour / 16

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

Pineapple Cardamom Martini / 17

Botanist Gin, fresh pineapple juice, cardamom simple, lime

Prickly Pear Martini / 18

Don Julio Blanco, fresh cactus pear juice, Cointreau Noir, lime, simple

Tequila Jalapeno Verde / 18

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

Rum Old Fashioned / 19

Diplomatico Reserva Rum, house made apple simple, bitters

Turkish Fig Old Fashioned / 18

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

Black Manhattan / 19

Whistle Pig Bourbon, Amaro Averna, Carpano Antica, luxardo cherry, Bittermans orange bitters

Non –Alcoholic (Dhos NA Gin) / 12

Pineapple Cardamom ◆ Cranberry ◆ Lychee