

# FALL COCKTAILS

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*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!*

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## 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

## Cactus 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)*

## 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*

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Pineapple Cardamom ◆ Grapefruit ◆ Lychee