



SEASONAL COCKTAILS

FLOURISH 20

Designed with Ketel One Botanical Grapefruit and Rose Vodka, Italicus Bergamot Liqueur, Fresh Lemon Juice, Aloe Vera Juice
Fashioned with a Clear Ice Flower Ball

CUCUMBER OASIS 19

Designed with Crop Organic Cucumber Vodka, Chateau Aloe Vera Liqueur, Fresh Lime Juice, Fresh Cucumber Purée
Fashioned with a Fresh Basil and Grounded Black Pepper

MARISOL MARGARITA 19/70

Designed with Corzo Silver Tequila infused with Jalapeño, Napoleon Mandarin Liqueur, Fresh Cantaloupe Purée, Fresh Lime Juice, Agave Syrup
Fashioned with a Fresh Cantaloupe Melon Ball

SPRING FASHIONED SANGRIA 19/70

Designed with Grey Goose Le Melon Vodka, Limoncello Liqueur, Fresh Muddled Strawberries and Kiwi, Fresh Cucumber, Lemon-Lime Soda Topped with Vie Vite Rose
Fashioned with a Fresh Strawberry

MIXOLOGIST'S LAGER 19

Designed with Highland Park Magnus Scotch infused with Turmeric, Napoleon Mandarin Liqueur, Fresh Apple and Lemon Juice
Fashioned with a Ginger-Egg White Foam

MANGO BELLINI 18

Designed with Finlandia Vodka Infused with Mango, Nektar Liqueur, and Mango Purée
Topped with Prosecco in a Chilled Champagne Flute

SIGNATURE COCKTAILS

SMOKED OLD FASHIONED 30

Designed with I.W. Harper 15-Year Bourbon Infused with Pistachio, Maple Syrup Aged in a Bourbon Barrel, Angostura Bitters, Woodford Spiced Cherry Bitters
* Fashioned with a Dehydrated Orange Wheel and Brandied Cherries

TOAST OF MIDTOWN 20

Designed with Bombay Sapphire East Gin, Domaine De Canton Liqueur, Rose Water, Muddled Raspberries, Fresh Lemon Juice
Topped with Veuve Clicquot Champagne
Fashioned with a Fresh Raspberry

BERRY POP ROCKS 19

Designed with Bombay Sapphire Gin, Fresh Lemon and Orange Juices, Q Ginger Beer
* Fashioned with a House-Made Berry Sorbet Cube

* INCLUDES SPECIAL PRESENTATION



NEOCLASSIC COCKTAILS

MANHATTAN MADE 20

Designed with Woodford Reserve Bourbon, Carpano Antica Vermouth, Cherry Heering Liqueur, Whiskey Barrel Bitters, and Woodford Spiced Cherry Bitters
Fashioned with a Brandied Cherry

LYCHEE ROUGE MARTINI 20

Designed with Ciroc Red Berry, Fresh Muddled Raspberries and Blackberries, Fresh Lychee and Lime Juice
Fashioned with a Blackberry Stuffed Lychee

MAI TAI 20

Designed with Remy 1738 Cognac, Fresh Lime Juice, Cointreau Liqueur, Orgeat Syrup, Angostura Bitters
Fashioned with a Mint Sprig and Orange Wedge

FIRE AND SPICE 19

Designed with Bulleit Bourbon, Amaro Nonino,
* House-Made Cinnamon-Nutmeg Syrup, Angostura and Woodford Spiced Cherry Bitters
Fashioned with a Flamed Cinnamon Stick

GINGER MINT MOJITO 18

Designed with Bacardi Superior Rum, Fresh Muddled Ginger and Mint, Fresh Lime Juice, Agave
Fashioned with a Fresh Lime Wheel

MANHATTAN MULE 18

Designed with Gentelman Jack Whiskey, Fresh Muddled Strawberries, Fresh Lime Juice, Topped with Q Ginger Beer
Fashioned with a Fresh Strawberry and a Lime Wheel

WANDERLUST COCKTAILS

WANDERLUST MARGARITA 19

Designed with Patron Silver, Cointreau Liqueur, Pomegranate Juice, Fresh Lime Juice and Blueberry Purée
Fashioned with an Edible Flower

A JAMAICAN TING 19

Designed with Brugal 1888 Rum, Cherry Heering Liqueur, Yellow Chartreuse Liqueur, Cointreau Liqueur, Fresh Pineapple Juice, Fresh Lime Juice, Fresh Muddled Ginger
Angostura and Bittercube Jamaican #1 Bitters
Fashioned with a Fresh Pineapple Slice

MILICA'S LOVE 18

Designed with Oxley Gin, Martini Extra Dry Vermouth, Solerno Blood Orange Liqueur, Grapefruit Bitters
Fashioned with a Martini Bitter Liqueur Ice Sphere

* INCLUDES SPECIAL PRESENTATION