



COCKTAILS

LOVE & WAR \$12

Mezcal, galliano amaro, padro blanc vermouth, orange bitters with an orange peel

BREAKFAST FOR DINNER \$13

Rye, banana liqueur, averna amaro, chocolate bitters, walnut bitters with a dehydrated banana chip

CLARIFIED PAINKILLER \$12

Rum, pineapple juice, citric and malic acid enhanced OJ, coconut cream, milk with nutmeg dusting

LAVENDER HAZE \$13

Gin, violette liqueur, lychee liqueur, lavender and butterfly pea blossom syrup, lemon, topped with soda water and an edible flower

PINK PONY CLUB \$12

Vodka, guava purée, limoncello, elderflower, lime, lemon, turbinado, fee foam with a dehydrated lime wheel

MANGO CRUSH \$11

Tequila, triple sec, mango purée, lime, turbinado syrup, tajin rim with a lime wedge

THIS AIN'T TEXAS \$11

Vodka, lime, domain de canton, topped with blood orange ginger beer and a lime wedge

MIDNIGHT MARTINI \$13

Vodka, espresso, borghetti, meletti cioccolato, amaro sfumato with three espresso beans

HOT IN HERRE \$12

Tequila, triple sec, strawberry purée, jalapeño simple syrup, lime with a jalapeño slice

OLD MILLER \$12

Bourbon, montenegro amaro, turbinado syrup, bitter blend with a flamed orange peel and luxardo cherry

BLACKBERRY ISLAND \$12

Rum, muddled blackberries and mint, lime, turbinado syrup, topped with ginger ale and a mint leaf with blackberry