

# C H E F ' S C O C K T A I L S

Glass Pitcher

- Pomegranate Mojito** 14 48  
A Beautiful Balance of Bacardi Superior, House Lime Soda, Mint Granita & fresh Pomegranate Juice
- I|O White Sangria** 14 48  
Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo
- Chef's Margarita** 14 48  
Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habañero Salt Air Foam

## B A R C O C K T A I L S



**I|O Derby Mint Julep**  
Maker's Mark Bourbon, Fresh Mint,  
Pure Cane Sugar & Crushed Ice



14

I|O Godfrey Kentucky Derby Event May 6th 2017  
[iogodfrey.com/events](http://iogodfrey.com/events) for tickets

- I|O Cosmo** 13  
Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken
- Dark and Stormy** 13  
Mt. Gay Black Barrel, Fresh Lime Juice & Ginger Beer
- Godfrey Manhattan** 14  
Maker's Mark Bourbon with Burnt Orange Marmalade, Spicy Cinnamon Bitters & Antica Carpano Vermouth
- Raspberry Mule** 14  
Ketel One, Tart Raspberries, Fresh Lime Juice & Ginger Beer
- Old Fashioned** 14  
Bulleit Bourbon, Barreled Maple Syrup, Cherry Cinnamon Bitters
- Ballroom Spritz** 14  
Johnnie Walker Black Label, Aperol, Fresh Lemon, Orange & Champagne. Effervescent & Refreshing
- Oaxacan Old Fashioned** 14  
Roca Patrón stirred with Smoky Agave Syrup & Mole Bitters

**The Godfrey Cocktail** 200  
Louis XIII, Crème de Mûre, Fresh Blackberries. For the Taste Maker

Order one and sign our Exclusive Louis XIII Journal

### Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services.

This Menu is Served:

2PM-2AM Monday-Friday | 11AM-3AM Saturday | 11AM-2AM Sunday