

KITCHEN COCKTAILS

KITCHEN COCKTAILS TAKE A FEW EXTRA MINTUES TO BE HAND CRAFTED BY THE CHEF, BUT TRUST US - **THEY'RE WORTH THE WAIT**

Glass Pitcher

Strawberry Mojito

A Beautiful Balance of Bacardi Rum, House Mint-Lime Soda, Mint & Strawberry Granita

14 48

Rainbow Sangria

Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo

14 48

Chef's Margarita

Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habañero Salt Air Foam

14 48

Pimm's Cup No. 4

Raspberry & Cucumber Infused Pimm's, Basil & Mint Infused Sipsmith Gin, Domaine Ginger Liqueur, Lime Juice & Carbonated to Order

14 48

Mezcal Cider

Unión Mezcal, Fresh Apple Juice, Lemon, Cinnamon, Sage Simple, Ginger House-Made Bitters

14 48

Smoked Vanilla Manhattan

Vanilla-Infused Woodford Reserve, Walnut Liqueur and Carpano Antica

14

Pick Me Up

Cold Brew Coffee, Botran Reserva Rum, Cinnamon, Mole Bitters, Vanilla, Thyme, Coffee Shrub, Star Anise & Allspice Beans. Serves 2-4

22

Godfrey Toddy

Hot-Infused and Served tableside. Jameson, Honey, Fresh Rosemary, Orange and Lemon Peel, Allspice and Vanilla Bean. Serves 2-4

22

BAR COCKTAILS

I/O Cosmo

Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken

13

Dark and Stormy

Mount Gay Rum, Fresh Lime Juice & Ginger Beer

13

Godfrey Manhattan

Maker's Mark Bourbon with Burnt Orange Marmalade, Spicy Cinnamon Bitters & Antica Carpano Vermouth

14

Raspberry Mule

Ketel One, Tart Raspberries, Fresh Lime Juice & Ginger Beer

14

Old Fashioned

Bulleit Bourbon, Barreled Maple Syrup, Cherry Cinnamon Bitters

14

Ballroom Spritz

Johnnie Walker Black Label, Aperol, Fresh Lemon, Orange & Champagne. Effervescent & Refreshing

14

Oaxacan Old Fashioned

Roca Patrón stirred with Smoky Agave Syrup & Mole Bitters

14

The Godfrey Cocktail

Louis XIII, Crème de Mûre, Fresh Blackberries. For the Taste Maker

200

Order one and sign our Exclusive Louis XIII Journal