

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	14	48
A Beautiful Balance of Bacardi Rum, House Mint-Lime Soda, Mint & Strawberry Granita		
Rainbow 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		
Pimm's Cup No. 4	14	48
Raspberry & Cucumber Infused Pimm's, Basil & Mint Infused Sipsmith Gin, Domaine Ginger Liqueur, Lime Juice & Carbonated to Order		
Mezcal Cider	14	48
Unión Mezcal, Fresh Apple Juice, Lemon, Cinnamon, Sage Simple, Ginger House-Made Bitters		
Smoked Vanilla Manhattan	14	
Vanilla-Infused Woodford Reserve, Walnut Liqueur and Carpano Antica		
Pick Me Up		22
Cold Brew Coffee, Botran Reserva Rum, Cinnamon, Mole Bitters, Vanilla, Thyme, Coffee Shrub, Star Anise & Allspice Beans. Serves 2-4		
Godfrey Toddy		22
Hot-Infused and Served tableside. Jameson, Honey, Fresh Rosemary, Orange and Lemon Peel, Allspice and Vanilla Bean. Serves 2-4		

BAR COCKTAILS

I O Cosmo		13
Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken		
Dark and Stormy		13
Mount Gay Rum, 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		

LOUIS XIII de Remy Martin	1/2 oz	85
THINK A CENTURY AHEAD	1 oz	170
Each Decanter is the life achievement of generations of cellar masters	2 oz	240
	Bottle	4250