

KITCHEN COCKTAILS

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

glass pitcher

PINEAPPLE MOJITO	15	52
a beautiful balance of bacardi rum, house mint-lime soda, mint & pineapple granita		
RAINBOW SANGRIA	15	52
frozen fruit granita, touch of grey goose le melon with a splash of moscato caposaldo		
CHEF'S MARGARITA	15	52
gently blended fresh juices, don julio blanco, contreau & cointreau noir with a signature habañoero salt air foam		
SMOKY PEARL	15	52
basil and cilantro-infused union mezcal complimented with rich pomegranate, rhubarb & fresh lime		
EASTERN SOUR	15	
bulleit rye, fresh-steeped green tea syrup shaken with egg white for a silky finish		
COLD BREW MANHATTAN	15	
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica		

BAR COCKTAILS

I O COSMO		15
absolut citron, fresh grapefruit with a touch of cherry, perfectly shaken		
DARK & STORMY		15
mount gay rum, fresh lime juice & ginger beer		
GODFREY MANHATTAN		15
maker's mark bourbon with burnt orange marmalade, spicy cinnamon bitters & carpano antica vermouth		
RASPBERRY MULE		15
ketel one, tart raspberries, fresh lime juice & ginger beer		
OLD FASHIONED		15
bulleit bourbon barrelled maple syrup, cherry cinnamon bitters		
GRAPEFRUIT SPRITZER		15
ketel one grapefruit & rose botanical, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco		
OAXACAN OLD FASHIONED		15
godfrey hotel barrel patron reposado stirred with smoky agave syrup & mole bitters		

LOUIS XIII DE REMY MARTIN	1/2 oz	85
think a centry ahead	1 oz	170
each decanter is the life	2 oz	240
achievement of generations	Bottle	4250
of cellar masters		