

# 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

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	
PASSION FRUIT MOJITO	15 52
a beautiful balance of bacardi rum, house mint lime, passion fruit & vanilla	
FALL BRAMBLE	15 52
sipsmith gin, juicy plums, blackberries & fresh vanilla apple Cider	
SPICY BERRY	15
smoky basil-infused mezcal unión & lime spiced with strawberry & habañoero shrub	
COLD BREW MANHATTAN	15
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica	
FALL CRUSH	15
rhine hall oak apple brandy enriched with cabernet, fresh orange & lemon served hot for 2-4 people	

# BAR COCKTAILS

glass

FROSE ALL DAY	15
ketel one botanical grapefruit & rosé, dry rosé & strawberry lemonade	
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	
I OPENER	15
bacardi, captain morgan, strawberry purée, pineapple juice, fresh lemon juice & tropical red bull <i>add a dark rum floater for 3</i>	
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	
GRAPEFRUIT SPRITZER	15
ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	

MONSTER MULE	65
ketel one, ginger beer, lime juice & grapefruit bitters. <i>serves 6</i>	

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