WARM UP

Godfrey Toddy | Serves 2-3 Hot-Infused & Served Tableside. 30
Maker's Mark, Butterfly Pea Flower and Peach Tea, Tonka Bean, Orange, Mint, Cinnamon, Star Anise

Naughty Hot Chocolate | Serves 2-3 Hot-Infused & Served Tableside. 30
Marie Brizard Chocolat, Bailey's Almande, Fernet Branca, Nux Alpina Walnut Liqueur, Vanilla Bean, Star Anise, Mint, Cinnamon

Envy Of Autumn | Serves 2-3 Angel's Envy Bourbon, 30
Shanky's Whip Liqueur, Apple Cider, Butter, Honey, Seasonal Spices

65
Cocktail Flights
Includes Tasting Size Portions of 5 Kitchen Cocktails
Amethyst Destiny
Smoky Samurai
I|O Cosmo
Bourbonberry Lemonade
Chef's Margarita
and an Assortment of Macarons

KITCHEN COCKTAILS

	GLASS	PITCHER
Amethyst Destiny Grey Goose Vodka, St-Germain, Butterfly Pea Flower, Fresh Lemon Juice, Magic	18	
Smoky Samurai Del Maguey Vida Mezcal Infused with Blistered Shishito Peppers, Fresh Grapefruit, Fresh Lime, Togarashi, Black Sea Salt	19	
Rosy Cheeks Zacapa No. 23, Cointreau Noir, Terrazas Malbec, Cinnamon, Citrus, Red Pear, Pink Lady Apple, Cranberry, Rosemary, Splash Of Soda	18	
Blackberry Thyme Negroni Sour Roku Minori Gin, Tempus Fugit Gran Classico, Casa Mariol Black Vermut, Blackberry	18	
Frozen Hugo Spritz A Frozen Mix of St. Germain Elderflower Liqueur, Valdo Prosecco & Mint	18	
Pineapple Smash Teeling's Irish Whiskey, Freshly Juiced Maui Gold Pineapple, House-Made Sage & Ginger Cordial	18	68
Bourbonberry Lemonade Maker's Mark, Blackberry, House-Made Lemonade, Agave, Mint	18	68
Snowflake Sangria Frozen Fruit Granita, The Crossing Sauvignon Blanc, Grey Goose White Peach & Rosemary, Caposaldo Moscato	18	68
Chef's Margarita Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habanero Salt Air Foam	20	76
Sugarplum Mojito Bacardi Rum, Sugarplum Granita, Mint Ice, Rosemary	18	68

CLASSIC COCKTAILS

The Standard Grey Goose Vodka or Nolet's Gin, Alessio Vermouth Bianco, Rosemary Garlic Almond-Stuffed Olives — 20

I|O Cosmo Effen Black Cherry, Cointreau, Fresh Grapefruit — 18

Last Word Bombay Sapphire, Green Chartreuse, Luxardo Maraschino, Fresh Lime — 19

Godfrey Manhattan Maker's Mark, Carpano Antica Vermouth, Burnt Orange Marmalade, Spicy Cinnamon Bitters, Hazlenut — 19

Old Fashioned Maker's Mark 101 High Proof, Angostura Bitters, Simple Syrup — 22

BAR COCKTAILS

Spanish Gin & Tonic The Botanist, Q Elderflower Tonic, Mint, Juniper Berry — 18

Day Trip To Verona Hendrick's, Accompani Flora Green, Italicus Bergamot, Fresh Lime, Soda — 18

Frosé All Day Ketel One Botanical Grapefruit & Rose, Dry Rosé, Strawberry Lemonade — 17

Sunset Reset Haku Yuzu, Mango Strawberry Chamomile Tea Syrup Fresh Lemon, Soda Red Bull Peach Edition + $4 — 18

Winter Mule Ketel One, Apologue Aronia Berry Liqueur, Fresh Lime, Q Mixers Ginger Beer — 18

White Orchard Grey Goose, Fresh Mint, Lime, Red Bull Peach Edition — 20

Saturday In The Park Maker's Mark, Unshackled Cabernet Sauvignon, Fresh Lemon — 18

Something Wilder Bombay Sapphire, Wild Strawberry, Fresh Lemon & Perrier-Jouët Grand Brut — 22

Banana Daiquiri Bumbu, Giffard Banane du Brésil, Fresh Lime, Demerara — 20

Scorpion Kiss Spicy Scorpion Pepper-Infused Patron Silver, Fresh Lime, Q Grapefruit Soda, Black Sea Salt — 18

El Matador Don Julio Reposado, Cointreau, Fresh Lime, Red Bull Watermelon — 24

House Call Glenfiddich 12 Year, Casa Mariol Black Vermut, Luxardo, Fresh Lemon, Honey — 20

Espresso Martini Don Julio Reposado or Ketel One and an Invigorating Brew of Mr. Black Coffee Liqueur Amaro Montenegro, Chocolate & Fresh Espresso — 22

LUXURY SPIRITS

	0.5OZ	1OZ	2OZ
Clase Azul Tequila Ultra	150	300	
Glenfiddich 30 Year			215
Louis XIII De Remy Martin	100	200	400