
COCKTAILS

NEGRONI campari, gin, red vermouth	\$20
NEGRONI SBAGLIATO campari, red vermouth, prosecco	\$18
MARTINI vodka or gin, dry vermouth, green olive	\$20
AMERICANO campari, vermouth red, soda	\$16
APEROL SPRITZ aperol, prosecco, soda	\$20
CAMPARI SPRITZ campari, prosecco, soda	\$18
OLD FASHIONED bourbon, sugar syrup, angostura	\$20
ESPRESSO MARTINI vodka, coffee liquor, sugar syrup, espresso	\$20
MARGARITA tequila, cointreau, lemon juice, sugar syrup	\$20
NEGRONI campari, gin, red vermouth	\$20
WHISKEY SOUR whiskey, egg white, lemon, sugar syrup, angostura	\$20
AMARETTO SOUR amaretto, lemon, sugar syrup, angostura	\$20
FRANGELICO SOUR frangelico, lemon, sugar syrup, angostura	\$20
MOSCOW MULE vodka, lime, ginger beer, angostura	\$18
COSMOPOLITAN vodka, triple sec, cranberry juice, lime	\$20

SPECIAL COCKTAILS

SPICY MARGARITA orgeat, chili infused tequila, lime juice, cointreau	\$22
FLAVORED MOJITO lychee, passion fruit, strawberries	\$20
GIN BASIL SMASH gin, basil leaves, sugar syrup	\$20
APEROL MANGO SOUR vodka, aperol, lime juice, mango puree	\$22
VIOLETTE SOUR gin, violette liqueur, cherry, apple, lime, peychaud bitters	\$22
THYME PALOMA thyme infused tequila, grapefruit, sugar syrup, lime juice	\$20
FRENCH MARTINI KISS chambord, pineapple, vodka, pink gold	\$22
JUNGLE BIRD white rum, campari, pineapple, lime juice	\$20

G & T

BLOODY SHIRAZ GIN & TONIC tonic, orange, thyme	\$20
WESTERN GIN & TONIC tonic, lemon, rosemary	\$20
EUROPEAN GIN & TONIC ask our friendly staff	\$20
MONKEY 47 GIN & TONIC basil, olives	\$24