

# COCKTAILS

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## BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon,  
Domaine Chandon Brut, Dry Ice Smoke 18

## OLD FASHIONED

Russell's Reserve 10 Year, Aperol,  
Angostura Bitters 16

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## GRAND AÑEJO

Avión 44, Grand Marnier  
Cuvée du Centenaire 100, Fresh Lime 38

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## APERITIVO

Aperol, Fresh Lemon, Domaine Chandon Brut,  
Fresh Blackberries & Raspberries 14

## CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh Cucumber,  
Hand Squeezed Lime 14

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### WHISKEY CLOVER

Gentleman Jack Whiskey, Hennessy VS,  
Honey Water, Hand-Squeezed Lemon & Orange 14

### BLACK ORCHID

Belvedere Organic Blackberry & Lemongrass Infusion,  
St. Germain, Fresh Lemon & White Cranberry 15

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### PRIME MANHATTAN

Woodford Reserve, Carpano Antica Vermouth,  
Amaro Nonino, Rosemary Grapefruit  
Peppercorn Bitters 18

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### PINEAPPLE PICANTE

Pineapple-Infused Herradura Silver Tequila,  
Picante, Hand Squeezed Lemon Juice,  
Orange Bitters 17

### SINGLE BARREL SAZERAC

Hudson Rye “Private Barrel Selection,”  
Sugar, Angostura & Peychaud’s Bitters 17

### CLOVER CLUB

Bluecoat Elderflower Expression Gin, Chambord,  
Raspberries, Fresh Lemon 15