

SIGNATURE MARTINIS

Cardamom and Pineapple \$ 14.00

Stolichnaya, Homemade Ginger Liquor, Fresh Pineapple Juice, Cardamom, Pernod

Mexican Perfect Martini \$ 14.00

Mezcal Añejo, Agave Syrup, Lemon and Thyme

Strawberry Cliff \$ 14.00

Stolichnaya, Fresh Strawberries, Homemade Cinammon Syrup, Lemon Grass

Baby Guinness Martini \$ 14.00

Amaretto, Baileys, Egg White, Half&Half Shaken and serve over Patron XO with a hint of Anise

Pink Kiss \$ 16.00

Grey Goose, Strawberry Infused Aperol, Raspberry Pureé, Fresh Pineapple Juice and Homemade Citrus Syrup

Mango and Chili \$ 16.00

Mezcal 400 Conejos, Fresh Pineapple Juice, Fresh Lemon Juice, Mango Pureé, Passion Fruit and Chipotle Chilli

Dirty Martini \$ 17.00

Hendrick's Gin, Stirred Olive Juice, Fresh Thyme and Extra Dry Vermouth

SIGNATURE COCKTAILS

Guava Margarita \$ 13.00

Tequila Blanco, Guava, Lychee, Orange Liquor and Lime Juice

Pedregal Reyes \$ 14.00

Tequila Reposado, Chile Ancho Reyes Liquor, Grapefruit, Pomegranate, Orange and Lime Juice

Originating from the Center of Mexico, The Chile Poblano is Hand Picked and Sundried to change its Color, taste and texture giving birth to the Ancho Chile at this moment the Reyes Family Crafts and Bottles the Ancho Reyes Liquor

Spiked Citrus Agave \$ 14.00

Tequila Maestro Tequilero Añejo, Spiked Citrus Agave, Grand Marnier, Lemon and Lime Zest, Fresh Lime Juice and Homemeade Citrys Syrup

Cucumber & Ginger Mojito \$ 14.00

Havana Blanco Ron, Fresh Lime Juice, Mint Leaves, Homemade Ginger Syrup, Cucumber Juice and Homemade Lemon/ Lime Soda

BOURBON COCKTAILS

Maple Smash \$ 14.00

Buffalo Trace, Smashed Oranges and Stirred with Fresh Lemon Juice, Angostura Bitters and Orange Zest

Vintage \$ 14.00

Buffalo Trace, Muddled and Shaken with Fresh Grapefruit Juice, Basil and Dash of Peychaud's Bitters

Makers Black \$ 14.00

Makers Mark Muddles with Brandied Cherries, Lemon, Mint Leaves, Fresh Lemon Juice and a Hint of Cointreau with Black Ice Tea