

COCKTAILS

MR. MANAGER – 9.95

Slane Castle Irish whiskey, Lustau sherry, local apple cider syrup and a dash of Angostura bitters; rocks.

STRAWBERRY LEMONADE – 10.95

Ultimat Vodka house-infused with fresh strawberries, fresh lemon juice and organic agave nectar; up, with a slice of lemon.

GIN & GINGER - 9.00

Jamaican ginger beer, gin; rocks, with a lime wedge.

THE LAYOVER – 10.50

A play on the classic Martinez; Farmer's Organic Gin, Dolin Blanc vermouth, Luxardo Maraschino liquor and a dash of Peychaud's bitters; up, with an imported Maraschino cherry.

ITALIAN MANHATTAN – 10.95

Basil Hayden Bourbon, Carpano Antico Italian vermouth and a dash of Peychaud's bitters; up, with an imported Maraschino cherry.

CUCUMBER MARTINI – 9.75

Crop organic cucumber vodka and Dolin Blanc vermouth; up, with a slice of cucumber.

THE SPYGLASS – 10.95

Grey Goose pear vodka, Cocchi Americano, ginger beer and tonic; rocks, with an orange chip.

GREEN TEA MOJITO – 9.95

Charbay Green Tea Vodka, fresh lime juice, mint leaves and white cranberry juice; rocks.

THE ARISTOCRAT – 10.95

Charbay Grapefruit vodka, Crop cucumber vodka and St. Germaine liqueur; up, with a lemon twist.

PURE MARGARITA – 10.95

Milagro organic blanco tequila, organic agave nectar and fresh squeezed lime juice; rocks, no salt, with a lime wedge.

GINGER-LEMON MARTINI – 10.50

Citrus vodka, Canton ginger cognac, Patron Citronge, and fresh lemon; up.

GRAPEFRUIT SIDECAR – 10.95

Chateau de Laubade Armagnac, Cocchi Americano, Esprit de June, grapefruit juice, and a dash of grapefruit bitters; up.

JUNEBUG – 10.95

Our pomegranate martini; Pama Pomegranate liqueur, Esprit de June and vodka; up, with an orange wedge.

MANGO MAI TAI – 9.50

DePaz organic Martinique rum, Luxardo Amaretto, mango puree, cranberry juice and a dash of Angostura bitters; rocks, with an orange wedge.