

# COCKTAILS

## **GRAYHOUND \$12**

*Ketel One Vodka, Fresh Grapefruit Juice, Rosemary*

## **SPARKLING PLUM \$12**

*Averell Damson Plum Liqueur, Prosecco, Sugar Cube*

## **CORPSE REVIVER #2 \$16**

*Ford's Gin, Pierre Ferrand Dry Curaçao,  
Cocchi Americano, Fresh Lemon Juice, Absinthe Rinse*

## **CLOVER CLUB \$15**

*Junipero Gin, House-Made Raspberry Syrup,  
Egg White, Lemon Thyme*

## **EL JEFE \$13**

*Havana Club White Rum, Pierre Ferrand Dry Curaçao, Dolin Dry Vermouth, Grenadine, Orange Blossom Water*

## **MOSCOW MULE \$13**

*Tito's Vodka, Kaffir Lime Leaf, Ginger Beer*

## **TITO'S ON TAP \$14**

*Choice of Olive*

## **PRANCING PONY \$15**

*Buffalo Trace Bourbon, Yellow Chartreuse,  
Fresh Lemon Juice, Mint*

## **PALOMA ESPECIAL \$15**

*Montelobos Joven Mezcal, Fresh Grapefruit Juice,  
Crème de Pamplemousse, Egg White, Black Lime*

## **POLANCO MARGARITA \$14**

*Casamigos Blanco Tequila, Fresh Lime Juice, Pierre Ferrand Dry Curaçao, Agave Nectar, Chili-Salt Rim*

## **SMOKEY & THE BANDITO \$15**

*Banhez Mezcal, Lillet Blanc, Cocchi Americano,  
Luxardo Bitter Bianco*

## **BARREL AGED MANHATTAN \$14**

*High West. Chilled and Served Up*

## **OLD FASHIONED \$14**

*Michter's US 1 Straight Rye, Angostura Bitters,  
Luxardo Maraschino Cherry*