

# COCKTAILS

## **HIBISCUS 75 \$14**

*Hendrick's Gin, Prosecco, Hibiscus, Lemon*

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

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

## **EL JEFE \$13**

*Havana Club White Rum, Pierre Ferrand Dry Curaçao,  
Dolin Dry Vermouth*

## **LADY HAVANA \$14**

*Diplomático Blanco Añejo Rum, Aperol, House-made Lime Cordial*

## **GRAYHOUND \$12**

*Ketel One Vodka, Fresh Grapefruit Juice, Rosemary*

## **MOSCOW MULE \$13**

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

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

*Choice of Olive*

## **POLANCO MARGARITA \$14**

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

## **PALOMA ESPECIAL \$15**

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

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

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

## **PRANCING PONY \$15**

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

## **PAPER PLANE \$15**

*Eagle Rare Bourbon, Amaro Nonino, Aperol, Lemon*

## **DOUBLE BARREL AGED MANHATTAN \$16**

*High West. Chilled and Served Up*

## **OLD FASHIONED \$14**

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