

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*

VESPER ON TAP \$16

Nolet's Silver Dry Gin, Ketel One Vodka, Lillet Blanc

LADY HAVANA \$14

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

MAI TAI \$15

*Ron Zacapa 23 Aged Rum, Pierre Ferrand Dry Curaçao,
House-Made Almond Syrup, Fresh Lime Juice*

CAKE BY THE OCEAN \$16

*Diplomático Blanco Añejo Rum, Brennvaïn Aquavit,
Dolin Blanc Vermouth, House-Made Pistachio Syrup,
Fresh Lemon Juice, Rose Water*

GRAYHOUND \$12

Ketel One Vodka, Fresh Grapefruit Juice, Rosemary

MOSCOW MULE \$13

Tito's Vodka, Kaffir Lime Leaf, Ginger Beer

'NILLY BARBS \$15

*Casamigos Reposado Tequila, House-made Vanilla Rhubarb Syrup,
Fresh Lime Juice, Rhubarb Bitters*

POLANCO MARGARITA \$14

*Espolon Blanco Tequila, Pierre Ferrand Dry Curaçao,
Fresh Lime Juice, 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, Fresh Lemon Juice

OLD FASHIONED \$14

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