

SPECIALTY COCKTAILS

The Polo Heat \$18

A bold twist on the classic margarita made with Tanteo Jalapeno Tequila and fresh lime juice.

The Reposado Reserve \$20

A refined margarita featuring Don Julio Reposado, bright citrus, and pineapple juice, finished with a tajin rim.

Peach on the Green \$18

A bright mix of Stolichka Citron vodka and peach liqueur, over ice with fresh iced tea and lemonade.

Crimson Gin Mule \$18

A crisp blend of Bombay Sapphire Gin, tart cranberry, fresh lime, with a splash of ginger beer.

Polo Club Dirty Martini \$18

Grey goose vodka shaken with fresh olive brine, served chilled and finished with blue cheese-stuffed - classic olives.

Lavender Reign Martini \$18

Empress Gin shaken with St. Germain elderflower liqueur, fresh lemon juice and lavender syrup for a bright, floral finish

Midnight at The Polo Club \$18

Stolichka Vanilla, and Van Gogh Espresso vodka shaken with Kahlua, and fresh espresso, finished with your choice of Baileys or served classic

Polo Pear \$18

Grey Goose Pear Vodka blended with a subtle splash of St. Germain elderflower liqueur and smooth pear puree for a fresh, floral finish.

Red Stallion \$19

A refined twist on a classic cocktail, featuring Woodford Reserve Bourbon stirred with rich cherry liquor served over ice for a smooth timeless sip.

Gentleman's Manhattan \$19

Bulleit Rye stirred with sweet vermouth, a touch of honey, and aromatic bitters, served chilled.

Black Manhattan \$19

Basil Hayden Bourbon stirred with Averna amaro, finished with orange and Angostura bitters for a rich, bittersweet finish.

A Boulevardier \$19

Bulleit bourbon stirred with sweet vermouth, capari, served over ice for a bold bittersweet finish

Pistachio Martini \$18

A rich dessert martini blending Stolichka Vanilla vodka with amaretto, Baileys, and RumChata for a smooth finish

The After Match \$20

A bold espresso martini with Don Julio Blanco, Kahlua, and fresh espresso, shaken in a chilled martini glass.