

Cocktails

Infused Ole Fashioned \$15

A unique twist on the classic Old Fashioned, this cocktail combines the smooth richness of bourbon with the delicate floral notes of Nielsen-Massey Rose Water and the warmth of vanilla extract.

Rose Gin \$16

A balanced cocktail with zesty pink grapefruit, fragrant rose syrup, a splash of rose water, sparkling water, and gin of course.

Smoke and Mirrors \$17

A blend of smoky mezcal, a dash of bitters, and a touch of sweet vermouth, this drink is finished with orange juice and a smoky infusion from hand-carved wood smoke.

Pencilina \$18

Fresh lime and grapefruit with the smooth depth of tequila, sweet agave syrup, and a hint of mezcal. Served over ice and garnished with a salted rim.

Caipirinha \$16

Muddled lemon, lime and orange mixed with brown sugar, topped with Cachaça, a sugarcane spirit and finished with orange juice.

Spanish Gold \$14

Bourbon + lemon + honey + lavender.

It's the sweetest sour you've ever had. This recipe is a twist on the Bee's Knees, using whiskey instead of gin. It's a perfect late-night drink to top off the night.

La Roma \$15

A modern classic made of rye whiskey, sweet vermouth, and Cynar. A twist on the Manhattan, the Little Italy replaces traditional sweet vermouth with Cynar, adding a layer of complexity to the cocktail.

Cardamom Hills \$15

Warm, spicy, and slightly sweet, Cardamom Hills is the vodka cocktail you've been dreaming of. Sweet honey, crushed cardamom, lime juice, finished with sparkling water. Creates a balanced and refreshing experience.