

CRAFT COCKTAILS

VELVET REVOLVER 20

HERENCIA REPOSADO · AMARO DI ANGOSTURA ·
STRAWBERRY · LIME · SPICED HONEY

MARGARITA — Warm agave and ripe strawberry with a gentle heat.

GARDEN GIMLET 16

WHEATLEY VODKA · BASIL CORDIAL · MUDDLED
CHERRY TOMATO

GIMLET — Savory and cool, basil forward, clean and dry.

SINGAPORE DREAM 18

DON Q GOLDEN RUM · PAUL MASSON APPLE BRANDY
· KOTA PANDAN LIQUEUR · FRESH PEAR

SLING — Orchard pear and pandan, soft and aromatic.

BANANA BRULÉE 23

TITO'S VODKA · GIFFARD'S BANANA LIQUEUR ·
DISARONNO AMARETTO · COFFEE LIQUEUR

ESPRESSO MARTINI — Toasted banana and almond, dark coffee finish.

FLY ME TO THE MOON 19

ROSALUNA MEZCAL · CHAMBORD · ANCHO REYES
POBLANO · PEACH

SMASH — Smoke and stone fruit with a slow chili warmth.

WHITE LOTUS 19

ROXX VODKA · HAIKEN LYCHEE · LEMON

MARTINI — Lychee and lemon, delicate and crisp.

CRIMSON BLOOM 18

GREY GOOSE L'ORANGE · SELECT APERTIVO · CITRUS
· GUAVA · YUZU · PROSECCO

SPRITZ — Guava and blood orange, bitter edge, effervescent.

THE ROSEWOOD 19

LEOPOLDS SMALL BATCH GIN · GIFFARD
PASSIONFRUIT · LEMON · PEYCHAUD'S BITTERS

MARTINI — Passionfruit and juniper, lifted by bitters.

PURPLE RAIN 15

SUNTORY ROKU GIN · RASPBERRY · LEMON ·
BLUEBERRY

MARTINI — Berry-bright and floral with a tart finish.

EL CONQUISTADOR 18

BASIL HAYDEN BOURBON · DOMAINE DE CANTON
GINGER · SAFFRON REDUCTION · GRAPEFRUIT ·
GINGER BEER

MULE — Ginger heat, saffron, grapefruit bite.

LUXE COCKTAILS

RARE SPIRITS, BUILT SLOWLY

BELMONT OLD FASHIONED 28

BARREL BOURBON FOUNDATION 5YR · DEMERARA ·
AROMATIC BITTERS · ORANGE ESSENCE · LEMON

OLD FASHIONED — *Deep caramel and oak, orange oil on top.*

DON FELIPE 21

DRUM SHANBO IRISH GIN · CARPANO ANTICA
VERMOUTH · CAMPARI CASK TALES

NEGRONI — *Herbal and bitter, silky, unmistakably dry.*

CANTO DEL SOL 29

HERENCIA REPOSADO · DERRUMBES MEZCAL ·
PINEAPPLE JUICE · PASSION FRUIT · LIME JUICE ·
APRICOT LIQUER

MARGARITA — *Tropical and sunlit, apricot, gentle smoke.*

A SPELL ON YOU 50

CLASE AZUL REPOSADO · BLUEBERRY SHRUB ·
TAMARIND · MINT · CUCUMBER · JALAPENO

SMASH — *Cool cucumber and mint, jalapeño lingering.*

CACTUS FIRE 29

G4 BLANCO · PRICKLY PEAR REDUCTION · SPICED
CHILI ARBOL · LIME

MARGARITA — *Prickly pear sweetness, dry chili spark.*

THE CHAIRMAN 102

WHISTLE PIG 18YR · DEMERARA · AROMATIC
BITTERS · SMOKED APPLEWOOD

TABLESIDE PRESENTATION — *Rich rye spice, applewood
smoke, a long finish.*

ZERO PROOF

JADE PAOLMA 16

KAFFIR LIME · GRAPEFRUIT · CLUB SODA

PALOMA — *Bright grapefruit, fragrant lime, dry finish.*

SUNDROP 18

CITRUS · AROMATIC HERBS · SPICE · EFFERVESCENCE

HIGHBALL — *Herbal and citric, lightly spiced, sparkling.*

STRAWBERRY NOIR 17

BLACK TEA REDUCTION · BASIL CORDIAL ·
STRAWBERRY PURÉE · LIME

MARTINI — *Deep berry and tea tannin, basil on the close.*