

The Stove

By Chef Miguel Martinez

DRINK MENU

SIGNATURE COCKTAILS

Im Trynna Get Laid \$ 20

Malibu, Pineapple, Disaronno, Creme de Banana

Bath Water \$ 20

Belvedere Vodka, Blue Curacao, Peach Schnapps, lemon, Plum Wine Foam

Early Bird \$ 20

McQueen Gin, Lemon, Peach Schnapps, St Germaine Rose Champagne Syrup

BBL \$ 18

Cachaça Rum, House Made Brazilian Lemonade

Pick Me Up \$ 18

Spiced Cognac, Liquor 43, Coffee Liquor

Jungle Juice \$ 18

Hennessy, Casamigos Blanco, Grey Goose, Lemon, Pineapple, Watermelon, Grenadine

Bad Apple \$ 20

Illegal Mezcal, Apple, Liquor 43

Man-Mosa \$ 18

Bulleit Bourbon, Cointreau, Oj, Orange Bitters, Champagne

Summa Time \$ 18

Belvedere Vodka, Watermelon, Lemon, Champagne

Spicy Latina \$ 18

Casamigos Reposado, Lemon, Mango, Triple Sec, Jalapeño

Call Me Honey \$ 18

Casamigos Reposado, Midori, Lemon, Egg White

Please Drink Responsibly. 3206359

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CLASSIC COCKTAILS

Old Fashioned	\$ 13
Manhattan	\$ 13
Negroni	\$ 13
Cosmopolitan	\$ 13
Moscow Mule	\$ 13
Martini	\$ 13
Mojito	\$ 13
Gimlet	\$ 13
Dark N Stormy	\$ 13
French 75	\$ 13
Tom Collins	\$ 13
Mai Tai	\$ 13
Margarita	\$ 13
Paloma	\$ 13

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BRUNCH COCKTAILS

Milk n Cookies	\$ 18
<small>Crown Royal Vanilla, Butterscotch, Milk, Cream</small>	
Screwdriver	\$ 12
Aperol Spritz	\$ 12
Espresso Martini	\$ 14
Bloody Mary	\$ 13
Red Sangria	\$ 12
Michelada	\$ 12
Peach Bellini	\$ 12
St Germain Spritz	\$ 12
Mint Julep	\$ 12
Painkiller	\$ 12
White Russian	\$ 12
Black Russian	\$ 12
Irish Coffee	\$ 12
Kahlua N Coffee	\$ 12
Carajillo	\$ 12
Amaretto Coffee	\$ 12
Mexican Coffee	\$ 12

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CHAMPAGNE MENU

BOTTLES

Wycliff	\$ 30
Moët Brut	\$ 100
Moët Nectar Rosé	\$ 120
Luc Bel Aire Gold	\$ 50
Luc Bel Aire Bleu	\$ 80
Luc Bel Aire Rosé	\$ 80
Veuve Clicquot	\$120
Dom Perignon	\$ 500

FUN STUFF

Mimosas (1.5hr)	\$ 27 PP
Bel Aire Gold (1.5)	\$ 60 PP
ChamBong (ea)	\$ 8
ChamBlast (ea)	\$ 4
ChamBull	\$ 11

BY THE GLASS

Wycliff	\$ 8
Luc Bel Aire Gold	\$ 16

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CHAMPAGNE MENU

MIMOSA JUICES

Orange	\$ 2/4
Pineapple	\$ 2/4
Cranberry	\$ 2/4
Apple	\$ 2/4
Peach	\$ 2
Mango	\$ 2
Strawberry	\$ 2
Watermelon	\$ 2
Grapefruit	\$ 2
Passion Fruit	\$ 2
Raspberry	\$ 2

WATER

Aqua Pana (1L)	\$ 9
San Pellagrino (1L)	\$ 9
Fiji (500mL)	\$ 5
Evian Sparkling (330mL)	\$ 5

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DRINK MENU BEER & SELTZER

Corona	\$ 8
Modelo Especial	\$ 8
PBR	\$ 8
Stella Artois	\$ 8
Blue Moon	\$ 8
Local	\$ 8
White Claw Lime	\$ 8
White Claw Grapefruit	\$ 8
White Claw Black Cherry	\$ 8
White Claw Raspberry	\$ 8
Happy Dad Lemon Lime	\$ 8
Happy Dad Death Row	\$ 8
Happy Dad Wild Cherry	\$ 8
Happy Dad Watermelon	\$ 8
Happy Dad Pineapple	\$ 8
Bucket of Fun	\$30

ENERGY

Red Bull Original	\$ 5
Red Bull Sugar Free	\$ 5
Red Bull Tropical	\$ 5
Red Bull Watermelon	\$ 5
Red Bull Cocoberry	\$ 5
Red Bull Blueberry	\$ 5

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DRINK MENU

COFFEE

Drip	\$ 3
Decaf	\$ 3
Iced	\$ 4

ESPRESSO

Espresso	\$ 4
Cafe Latte	\$ 5
Cappucino	\$ 5
Macchiato	\$ 5
Mocha	\$ 5
Americano	\$ 5
Matcha Latte	\$ 5

TEA

Iced Black Tea	\$ 4
Organic Breakfast	\$ 5
Green Tea	\$ 5

SODA

Pespi / Diet	\$ 4
Dr Pepper	\$ 4
Sierra Mist	\$ 4