

THE HIGHLAND PUB & KITCHEN

SIGNATURE COCKTAILS



THE TUSH PUSH \$12

homemade jalapeño infused tequila, cointreau, lime juice, watermelon puree, dehydrated lime

POLEMO FUMAR \$12

mezcal, grapefruit, jalapeno, lime, grapefruit bitters, tajin rim

THE HIGHLAND DAIQUIRI \$12

rum, pineapple, aperol, lime, demerara sugar

BANANA BREAD OLD FASHIONED \$14

homemade banana Infused bourbon, demerara sugar, black walnut bitters

PHAN GIRL \$15

homemade pineapple infused stateside vodka martini, st germain, berry juice, dehydrated strawberry

19038 \$12

gin, blackberry, mint, cucumber, lime

ESPRESSO KZ-TINI \$15

espolon reposado, fresh espresso, coffee liqueur, cinnamon-vanilla agave, orange zest

CLASSIC MARTINI \$15

grey goose with blue cheese stuffed olives

MOCKTAILS



PINEAPPLE-GINGER FIZZ

pineapple shrub, mint, lime, aromatic bitters, ginger beer \$8

FAUX-LOMA

grapefruit, jalapeño, lime, agave, tajin rim \$8

DIRTY LEMON TONIC

preserved lemon, lemon wheel, simple syrup, olives, tonic \$8

SHIRLEY TEMPLE

sprite, splash of grenadine, maraschino cherry \$5

COCKTAIL

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