

# THE HIGHLAND PUB & KITCHEN

## SIGNATURE COCKTAILS



### THE TUSH PUSH \$14

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

### POMELO FUMAR \$14

mezcal, grapefruit, jalapeño, lime, grapefruit bitters, tajin rim

### THE HIGHLAND DAIQUIRI \$14

rum, pineapple, aperol, lime, demerara sugar

### BANANA BREAD OLD FASHIONED \$15

homemade banana infused bourbon, demerara sugar, black walnut bitters

### PHAN GIRL \$15

homemade pineapple infused stateside vodka martini, elderflower liqueur, berry juice, dehydrated strawberry

### 19038 \$14

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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