

# DRINK MENU

## SPECIALTY COCKTAILS

PLEASE MAKE YOUR SELECTION CAREFULLY! NOTE NO REFUNDS OR RETURN ON SPECIALTY COCKTAILS

### BK RUM PUNCH | \$18

Wray n Nephew, Pineapple Juice, Passion Fruit  
fresh Lemon Juice, Grenadine, Seltzer.

### MODE LYCHEE TINI | \$16

Vodka, fresh Lychee Puree, Prosecco

### CHOCO MARTINI | \$16

vodka, chocolate liqueur, chocolate syrup,  
organic coco powder & whip cream

### GINGER MOJITO | \$16

Cruzan Rum, mint, ginger liqueur and  
fresh ginger, splash of ginger ale, lime juice

### JAMAICAN MULE | \$16

wray n nephew, lime juice, ginger beer

### TAKE-OFF | \$18

Tequila topped with Prosecco & St Germain

### COCOLO RUM PUNCH | \$20

Wray n Nephew, coconut cream Pineapple Juice, orang  
juice, Fresh Lime Juice, simple syrup Grenadine, Seltzer.

### PEAR MARTINI | \$16

Grey Goose Pear, St. Germain, fresh lime juice, prosecco

### CALIENTE MARGARITA | \$16

Jalapeno infused Hornitos Resposado Tequila, Aperol,  
Fresh Lime Juice, mango Juice, Spicy salt Rim

### BLUE BERRY MOJITO \$16

Cruzan Rum, mint, Fresh blue berry, sprite splash of lime juice

### THE ST. GEORGE | \$16

Kettle One Orange, Aperol, grapefruit juice, simple syrup,  
fresh lemon juice, Prosecco

### CALL-OUT | \$20

Tequila, rum, Hennessy, simple syrup,  
ginger, angostura and seltzer

## WINE

### RED

CABERNET	12/55
CABERNET SAUVIGNON	12/55
MALBEC	12/55
MERLOT	12/55
PINOT NOIR	12/55

### WHITE

SAUVIGNON BLANC	12/52
PINOT GRIGIO	12/52
MOSCATO	13/55
REISLING	12/52
CHARDONNAY	12/52

### SPARKLING

PROSECCO	12/55
BARTENURA MOSCATO ROSE	13/65
MOET NECTAR ROSE	230
MOET ICE	270
VEUVE CLIQUOT ROSE	220
BELLAIRE	160

### LIQUOR

HENNESSY VSOP	250
HENNESSY VS	200
D'USSE	175
PATRON SILVER	180
CASAMIGOS SILVER	220
CASAMIGOS REPOSADO	250

PLEASE NOTE ALL DINING PARTIES ARE SUBJECT TO A 18% GRATUITY SERVICE CHARGE\*.

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