

# COCKTAILS

## **Cielo Sereno .... 14**

Milk Punch Clarification of Gin, Giffard Violette  
Honey Liqueur, Fresh lemon, Bee Pollen

## **Sangue Serpente .... 14**

Local Colkegan Single Malt, Apertivo Cappelletti, Amaro Pasubio Blood Orange  
Charcoal Infused Herb Oil, Reduced Balsamic Rim

## **Fennel Folly .... 15**

Suntory Roku Gin, Wild Elderflower Liqueur  
Fresh Pink Grapefruit, Rhubarb Bitters, Rhubarb – Fennel Foam

## **Flight to Oaxaca .... 14**

Yuu Baal Mezcal, Amaro Nonino, Lillet Rouge  
Fresh Lemon, Mesquite Smoked Glass

## **East Old Fashioned .... 12**

Seaweed & Black Sesame Infused Bourbon, Daikon-Sake Nectar  
Home-Made 'Rael' Deal Bitters, White Sesame

## **Tiki Tiki .... 14**

Butterfly Pea Flower Infused Rum, Pisco, Velvet Falernum  
Pineapple, Mango, Coconut Milk, Elemakule Tiki Bitters

## **Smokey Rosa .... 14**

Xicaru Mezcal, Lillet Blanc, Pamplemousse  
Local Red Chile Olive Oil, Dehydrated Grapefruit

## **Tres Piñones .... 13**

Fresh Pine Infused Vodka, Local Atapiño Liqueur  
Zirbenz Alpine Liqueur, Fresh Pressed Lemon  
Bubbly Water

## **Arbusto Secreto .... 13**

Garden Shrub, 100% Agave Tequila Blanco, Poblano Liqueur, Fresh Lime  
Bubbly Water, Cucumber, Celery Bitters

## **El Gusano .... 13**

Patron Silver Tequila, Sunora Bacanora, Verde Momento Mezcal Fresh Pressed Lime, Cane  
Simple, Sal de Gusano

## **Smoked Sage Margarita .... 13**

Espolon Reposado, O3 Orange Liqueur, Pressed Lime  
Hickory Smoked Sea Salt Rim

*Casamigos Smoked Sage Mezcalita add \$3*