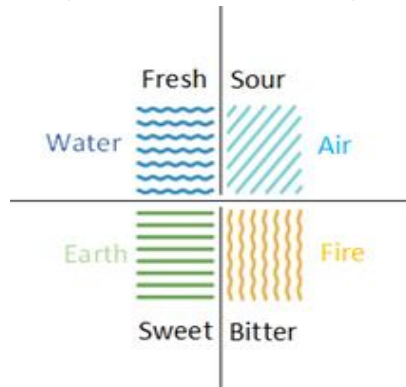


Signature cocktails

Our bartenders created a special tasting palette to distinguish the most common tastes
(Sweet, Sour, Fresh and Bitter)



Habanero	15,50	
Mezcal – Vecchio Amaro Chili – St. Germain – Lime Fresh Grapefruit – Angostura – Malbec		
Shrubby Dam	14,50	
Chili Infused Damrak Gin – Pineapple Shrub Lemon – Basil Syrup		
Peruvian Pornstar	15,50	
Vanilla Infused Pisco – Fresh Grapefruit – Lime Passionfruit - Vanilla		
Cookies Fashioned	15,50	
Bulleit Rye – Chocolate Cookie Syrup – Angostura Frangelico & White Chocolate Foam		
Jalisco's Masterpiece	16,00	
Tequila Altos Reposado – Wynand & Fockink Ginger Kiwi - St. Germain – Fresh Grapefruit – Lime Dragonfruit Foam		
Fleur d'amour	15,50	
Vodka – Chambord – Strawberry Coulis – Lime Hibiscus – Cinnamon Syrup		
Fierce Banana	15,00	
Banana & Chocolate Infused Jameson – Angostura Caramel Syrup – Belsazar Red Vermouth		
Truffle Martini	14,50	
Fatwashed Truffle Gin – Noilly Prat White Vermouth Lemon – Homemade Sage Syrup		
The Pirate's Parrot	15,00	
Havana White Rum – Plantation Dark Rum – Lime Pineapple Shrub – Mango & Passion Coulis		
Coco Loco	16,00	
Hennessy – Wynand & Fockink Tangerine Liquor – Lemon Tangerine & Coconut Foam		