

COCKTAIL MENU

BACK 9 BLOODY MARY \$14

TITOS VODKA WITH OUR OWN RECIPE BLOODY MARY MIX WITH HORSERADDISH. GARNISHED WITH A PEPPERONCINI, COCKTAIL ONION AND GREEN OLIVE

CUCUMBER BLOODY MARY \$14

STOLI CUCUMBER VODKA WITH OUR OWN RECIPE BLOODY MARY MIX WITH HORSERADDISH GARNISHED WITH PEPPERONCINI, COCKTAIL ONION AND GREEN OLIVE

TRANSFUSION \$13

TITOS VODKA, GINGER ALE, GRAPE JUICE AND FRESH LIME

STRAWBERRY LAVENDER REFRESHER \$15

TITOS VODKA, STRAWBERRY LAVENDER ROOT BOTANICAL ELIXIR. DEHYDRATED STRAWBERRIES

CUCUMBER REFRESHER \$15

HENDRICKS GIN & CUCUMBER ELDERFLOWER ROOT BOTANICAL ELIXIR

AVILA BEES KNEES \$16

EMPRESS GIN, DOMAIN DE CANTON GINGER LIQUEUR, LEMONADE & SODA WATER

AVILA GOLD RUSH \$16

BUFFALO TRACE BURBON, FRESH LEMON, HONEY SYRUP. GARNISHED WITH A GOLD LEMON WHEEL

AVILA SUNRISE \$14

CASAMIGOS BLANCO TEQUILLA, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE

RANCH WATER \$15

CASAMIGOS BLANCO TEQUILA, SODA WATER, FRESH LIME. CUP RIMMED WITH TAJIN & CHAMOY

MERMAID MIMOSA \$15

OPOLO SPARKLING WINE, MALIBU COCONUT RUM, BLUE CURACAO, PINEAPPLE JUICE, SERVED OVER ICE

APEROL SPRITZ \$15

OPOLO SPARKLING WINE, APEROL, SODA WATER

