

A TOP SHELF HOLIDAY



A CELEBRATORY PREMIUM COCKTAIL MENU
BY BAR MIXOLOGIST LUIGGI UZCATEGUI

THE GRAND CRU BIJOU

Green Chartreuse V.E.P., Citadelle Reserve Gin,
Carpano Antica Vermouth 28.0

SILVER TEARS MARGARITA

Tears of Llorona Extra Añejo Tequila, Silver-Infused Grand Marnier,
Lime, House-Made Honeysuckle Blossom Water,
Black Truffle Salt Rim 50.0

MASTER BLENDER'S SIDECAR

Hennessy Master Blender's Selection No. 1 Cognac,
Gold-Infused Cointreau, Lemon, Demerara Sugar Rim 21.0

VENDIMIA DAIQUIRI

El Dorado 21 Year Rum, Demerara Sugar Syrup, Lime 26.0

18TH CENTURY MANHATTAN

Old Potrero Rye Whiskey, High West Rendezvous Rye Whiskey,
Carpano Antica Vermouth, House-Made Boker's Bitters 30.0

CHOICE OLD FASHIONED

Big Orange's Four Roses Single Barrel Bourbon, Yamazaki 18 Year
Japanese Whiskey, House-Made Orange Bitters,
Angostura Bitters 23.0

THE BARD OF AYRSHIRE

Glenlivet 15 Year French Oak Whisky, Benedictine Herbal Liqueur,
Cocchi Vermouth di Torino, Lagavulin 16 Year Scotch
Whisky Rinse 18.0

* PRICE INCLUDES TAX