

## COCKTAILS

10

### NEW FASION OLD FASHIONED

The secret is spiced oranges wedges that have been cooked down with sugar, cloves, cinnamon sticks and combines with Bruffalo Trace Bourbon, orange bitters and a cherry.

### SKINNY SPICY SMOKEY RITA

An award -winning margarita: Heradurra Silver Tequila, Cointreau, fresh lemon, lime, and orange juice with a dash of jalapeno- infused agave nectar. The smoked flavor comes from the Mexcal floated on top and a smoked salt rim.

### WILD TEA WHITE COSMO

The refreshing flavor of Absolut Wild Tea with the juices of white cranberry and lime served up with a twist.

### THE BOBBY BURNS

Named for the Scottish poet and coming directly from the most famous pre-prohibition bar in America, the Big Brass Rail on 5th Avenue, includes Macallan 12, Sweet Vermouth, Benedictine, garnished with a candied black cherry.

### JALAPENO GINGERSNAP CAIPRIOSKA

The traditional Brazilian cocktail with Grey Goose Citron, Domain de Canton Ginger Liqueur and a little bit of spicy jalapeno zest.

### BLACK AND BLUE BRANDY CRUSTA

The Crusta first appeared in the bar, Jewel of the South, in 1852 in the French Quarter. This adaptation employs Brandy, Blackberry, Luzardo Maraschino Liqueur, fresh blueberries, fresh lemon juice and a traditional sugar rim.

### MEDITERRANEAN LEMON DROP

This refreshing lemon drop martini consists of Tuaca Italian Liqueur, St. Germain French Elderflower Liqueur and fresh lemon juice with a sweet sugar rim.

### CUCUMBER BASIL MARTINI

Floral Bombay Sapphire infused with the essence of herbal fresh cucumber and basil topped with a splash of ginger ale.

### MEDITERRANEAN LEMON DROP

A beautiful, festive Champagne cocktail with St. Germain Elderflower Liqueur, Chambord and a splash of Cabernet.

## Bar Menu

### CRISPY CALAMARI

Roasted Basil-Tomato Aioli

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### FRITTO MISTO

Fried Rock Shrimp, Calamari, Asparagus, Artichoke Hearts, Safron Aioli

15

### WARM BAKED TART

Warm Portobello, Texas Goat Cheese, Heirloom Tomatoes

12

### SHRIMP COCKTAIL

Lemon Air, Fresh Horseradish, Cocktail Sauce

16

### SESAME SEARED AHI TUNA

Asian Sala, Miso Vinaigrette

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