



COCKTAILS

SEASONAL SPECIALTIES

14

PINK FLAMINGO*

vodka, soju, sochu coquito, lemon,
strawberry, mint

UN POCO LOCO

tequila reposado, pineapple, curacao,
orgeat, cilantro, habanero bitters

THE NARCISSIST

mezcal, grapefruit, golden falernum,
lemon, orange bitters

PALM SPRITZ

gin, st. germain, raspberry,
lemon, prosecco, soda

PEARIWINKLE* MILK PUNCH

charanda, american dry gin, spiced
pear liqueur, citrus, prickly pear

SEOUL-CRUSHER

grey goose vodka, soju, dry vermouth,
cucumber kimchi brine, lime

20

SIGNATURE CLASSICS

14

COWBOY KILLER

mezcal, bourbon barrel aged brandy,
apricot liqueur, candied pecan syrup,
orange, lemon, tobacco bitters

TROUBLEMAKER

blended scotch, jamaican rum,
sorel liqueur, lime, simple, nutmeg

THE O.G.s

your choice of an old fashioned or
manhattan; with quality, rotating whiskey
selections [ask your server]

MKT

AFTER-DINNER

CARAJILLO

espresso, licor 43

8

IRISH COFFEE*

jameson irish whiskey, coffee, cream

12

ESPRESSO MARTINI*

absolut vanilla vodka, espresso,
rum chata, demerara

13

ESPRESSO OLD FASHIONED*

rotating O.G. whiskey, baileys irish cream,
demerara, espresso

14

NOCTURNE

tito's vodka, disaronno, caramel and
chocolate liqueur

13 * espresso
for \$2

**contains dairy*

Selection not limited to this list. Ask your server for a cocktail of your choice.