



CLASSIC COCKTAILS

CECIL OLD FASHIONED\$15

- Maker's Mark 46 Bourbon
- + House Old Fashioned Syrup + Orange Oil

OAXACA OLD FASHIONED\$17

- El Tesoro Tequila Reposado • Illegal Mezcal Reposado
- + House Agave Syrup + Orange Oil

FRENCH 75 *REGAL*\$24

- Future Gin + Fresh Lemon + Grapefruit Oil
- Topped with Moët & Chandon Champagne

SCOFFLAW *VS*\$17

- Park Cognac VS • Dolin Dry & Blanc Vermouth
- Pomegranate + Fresh Lemon + Peychauds Bitters

LE ZOMBIE *NOYAUX*\$20

- Appleton Estate - Royal Standard - Plantation Rums
- + Falernum + Don's Mix + Fresh Lime + Angostura

SPECIALTY COCKTAILS

DOTTIE PEPPER\$16

- Kastra Elion Vodka • Roasted-Pineapple Gomme
- + Sage + Fresh Lemon + Dee's Pepper Blend

HOCKNEY\$16

- Elijah Craig Small Batch Rye • Trinity Bitters
- Apple Brandy + Ginger-Citrus Oleo Saccharum

CACTUS SLIM\$16

- Illegal Mezcal Joven • Chateau Aloe
- + Orgeat* + Mint + Fresh Lime

FLEUR BLANCHE *MILK PUNCH*\$16

- Amass Gin • Heirloom Creme de Flora
- + Chamomile + Fresh Lemon

MALABAR\$16

- Copalli Rum • Rhum Clement Mahina
- + Lemongrass + Fresh Lime + Coconut Whip

THE BROCK\$16

- Campo Azul Tequila Blanco • Cointreau
- + Fresh Lime + Float of St. Germain Foam°



Contains: *Almonds °Milk °Egg

