



## CLASSIC COCKTAILS

**CECIL** OLD FASHIONED ..... \$20

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

**OAXACA** OLD FASHIONED ..... \$22

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

FRENCH 75 **REGAL** ..... \$27

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

MILLIONAIRE **NO. 1** ..... \$22

- Smith & Cross Navy Strength Rum • Hayman's Sloe
- Abricot du Roussillon + Fresh Lime + Peychaud's

BURMA SHAVE (**CHI CHI**)..... \$20

- Haku Vodka • Amaro Nonino
- + Lychee + Coconut + Lemongrass + Fresh Lime

## SPECIALTY COCKTAILS

LOST HORIZON II ..... \$20

- Meili Vodka • Doladira Apertivo + Rhubarb
- + Hibiscus-Ginger Shrub + Fresh Lime

GARDEN AT GIVERNY ..... \$20

- Las Californias Nativo Gin • Lo-Fi Amaro
- + Rosemary + Fresh Lemon + Salted Grapefruit Foam

PARLOR TRICK ..... \$20

- Four Roses Small Batch Bourbon • Jelinek Amaro
- Cocchi Vermouth di Torino • Crème de Noyaux\*

CACTUS SLIM ..... \$20

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

AMARINGO ..... \$20

- Suvo Quebranta Pisco
- + Kiwi Gomme + Fresh Citrus + Confetti Pepper

SMOOTH LANDING *MILK PUNCH*\* ..... \$22

- Camazotz Oaxacan Rum • Amarás Mezcal Cupreata
- + Lime Cordial + Pineapple + Pandan

THE BROCK ..... \$20

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



Contains: \*Almonds \* Lactose ° Egg