

THE LATEST IN MIXOLOGY



Jazz up the night with some of these new 11 cocktails created by our mixologists!

Light and Refreshing

Mexican Border

\$108

Ocho Blanco Tequila, Lime Juice, Celery Bitters, Egg White, Rose Syrup, Apple Cider

These ingredients come together to form a nectar that is simply divine! A twist on a margarita that will leave your mouth watering.

Icing on the Cake

\$98

Spiced Rum, Coconut Rum, Pineapple Juice, Dark Chocolate Liqueur

A twist on a classic pina colada. This sweet tippie will leave you feeling like every day is your birthday.

Smooth Operator

\$98

Chamomile Infused Bianco Vermouth, Elderflower Liqueur, Lime Juice, Pineapple

A classy cocktail for those who want to drink on the lighter side. Designed to entertain the taste buds and leave you feeling refreshed.

FRUITY AND DELICIOUS

Tropical Storm

\$118

American Bourbon, Passion Fruit Puree, Ginger Syrup, Lime Juice, Sparkling Wine

The tartness of the passion fruit combines magically with the sparkling wine while the ginger syrup adds a little spice at the back of the tongue.

Almost Paradise

\$98

4 Year Aged Rum, Ginger Syrup, Lime, Apple Juice, Earl Grey Tea

Looking to escape the stresses of the big city? Let this concoction whisk you away to the nearest tropical island.

Pineapple Express

\$189 serves 2 \$378 serves 4

Gin, Lemon Juice, Pineapple, Yellow Chartreuse, Fresh Fruit

Guaranteed to make your Instagram highlights for the week! This noble cocktail is served in a king's chalice or in a punch bowl for larger groups. An all-around crowd pleaser!

BEFORE OR AFTER

Hawker's Sour

\$98

Whisky, Lemon Juice, Honey, Apple Juice, Egg White

A perfect classic twist on the whisky sour. The egg white adds texture to the drink and is cooked while shaken with the blended whisky. Dare you to have just one!

Chocolate Sazerac

\$118

American Bourbon, Chocolate Absinthe Liqueur, Dash of Bitters

Sinfully delightful and a great way to end the night. This tippie is inspired by tradition but has a more modern composure.

Black Widow

\$108

Whisky, Rosso Vermouth, Honey, Chocolate Bitters, Smoking Glass

This is the drink that will leave a lasting impression. Our bartenders serve this tasty cocktail inside a smoking crystal head glass.

AGED IN A BARREL

Bijou Cocktail

\$108

Gin, Green Chartreuse, Maraschino Liqueur, Sweet Vermouth

Dating back to the 1800's, this cocktail has amazing flavors and well balanced with a touch of herbs. Take a step back in time and enjoy this classic aged cocktail.

Room One Manhattan

\$108

Bourbon, Sweet Vermouth, Bitters, Secret Spices

If you are ready to take your Manhattan to the next level, why not try our limited edition blend. Grab a friend and reminisce about the good old days!