



CLASSIC COCKTAILS

CECIL OLD FASHIONED\$21

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

OAXACA OLD FASHIONED\$21

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

FRENCH 75 REGAL\$28

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

LYCHEE-STAR MARTINI\$28

- Haku Vodka • Lichi-Li + Jasmine Green Tea
- + Passionfruit • Rosé Champagne on the side

PEARL DIVER VICE\$23

- Bacardi 8yr & Hamilton Guyana Rum • Angostura
- + Strawberry Gardenia Mix°° + Fresh Lime & Orange

SPECIALTY COCKTAILS

BLUE VELVET\$21

- Nat Kidder Vodka • Blueberry Sloe • Peach Bitters
- Amante Aperitivo + Lemon Cordial + Club Soda

GARDEN OF THE GODS.....\$21

- Waterloo Botanical Gin • Prickly Pear Amaro
- + Rose Cordial + Salted Watermelon Foam

PARLOR TRICK.....\$21

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

CACTUS SLIM\$21

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

WELCOME TO PARADISE.....\$21

- Olmeca Tequila Reposado • Guanabana
- + Mango + Fresh Lemon + Raspberry Tajin

HAM ON RYE.....\$21

- Hamilton Café Caribe • Templeton Rye Whiskey
- + Roasted Pineapple + Cacao • Dash of Fernet Branca

GRASS SKIRT MILK PUNCH*\$23

- Camazotz Oaxacan Rum • Mal Bien Mezcal Limon
- Crème de Coconut + Pineapple Gomme + Thai Basil

THE BROCK.....\$21

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



Contains: °° Butter *Almonds ° Lactose ° Egg