



FLORAL & SPARKLING

Cosette – \$20

St. George Botanivore | Chambord | Rose Syrup | La Marca Prosecco

Lavender 75 – \$20

Empress 1908 Gin | Lavender Syrup | Lemon | La Marca Prosecco

Champagne & Lace – \$20

Grey Goose La Poire | St~Germain | Mumm Brut

The Kenneth – \$20

Belvedere | St~Germain Elderflower Liqueur | Pineapple Juice | Sparkling Prosecco Float

INDULGENCES

Crowned Vesper – \$75

Beluga Vodka | No. 3 London Dry Gin | Lillet Blanc | Ossetra Caviar Bump

Andreas Smoked Old Fashioned – \$30

Balcones Single Malt | Demerara Syrup | Black Walnut Bitters

French Martini – \$20

Grey Goose | Chambord | Pineapple Juice

Bourbon Buzz – \$20

Buffalo Trace | Local Honey | Lemon Juice | Orange Bitters | Orange

BRIGHT & PROVENCAL

Lavande de Casa – \$20

Patron Reposado | Lavender Honey | Lime | Tajín Rim

Fumé Rosé Paloma – \$20

Racho Mezcal | Giffard Pamplemousse Rosé | Fresh Grapefruit & Lime | Wildflower Honey | Lavender Sea Salt Rim

AFTER DARK

Espresso Martini – \$24

Vodka | Borghetti Espresso Liqueur | Fresh Espresso | Simple Syrup

MOCKTAILS

French Faux-tini – \$12

Pomegranate | Lemon | Pineapple | Topo Chico

Cinnamon Dolce – \$12

Cinnamon Honey | Apple Cider | Whipped Cream | Cinnamon

Lavender 86 – \$12

Lavender Honey | Lemon | Sprite

Espresso Martini – \$12

Rich Lavazza espresso, vanilla, and cocoa — shaken to a velvety crema.

AFTER DINNER LIBATIONS

Ports & Dessert Wines

Tawny Port | Vintage Port | LBV | Select Dessert Wines

Shakerato

Italian-style iced espresso, lightly sweetened and frothed to perfection. Choose from Braulio, Averna, or Fernet Branca — herbal, restorative, and deeply aromatic.

Café Grand Marnier - \$19

Espresso | Grand Marnier | Orange Zest | Chantilly Cream



PREMIUM SPIRITS

Vodka & Gin

Beluga • Jean Marc XO

Tequila

Casa Dragones Reposado • Clase Azul Reposado

Clase Azul Ultra Añejo • Don Julio 1942

Patrón Cielo • Patrón El Alto

Fortaleza Blanco • Fortaleza Reposado • Fortaleza Añejo

Don Fulano Fuerte

Cognac & Armagnac

Bisquit & Dubouché • Hennessy XO

Hennessy Paradis • Louis XIII

Whiskey, Bourbon & Rye

Little Book • Booker's • E.H. Taylor

George T. Stagg • Pappy Van Winkle

Angel's Envy Cellar Collection • Eagle Rare 17

High West Rye • Sagamore Rye

Parker's Heritage • Double Eagle Very Rare

Scotch

The Macallan 25 • Balvenie 21 PortWood

Glenfiddich 23 Grand Cru • Highland Park 18

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THE COSETTE SOCIAL HOUR

Our Signature Early-Evening Offerings

4pm–6pm • Sunday – Thursday Bar Area Only

\$2 Off Signature Cocktails and By the Glass

\$1 Off Beer

Bar Bites

Lobster Sliders - \$22

Wagyu Sliders - \$18

“Coco” Meat & Cheese Board - \$25

Lamb Meatballs - \$10

Point Judith Calamari - \$16

Baked Dates - \$10

Fresh Oysters - \$2 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your waiter know if you have any allergies.