

SPECIALTY COCKTAILS \$15

SALTY GIRL

(Salted Lime & Cucumber Cooler)

el tesoro blanco, salted cucumber, lime,
empirical soka, soda water

HOUSE OF TUCCI

(Freezer Chilled Bitter Pina Colada Negroni)

sipsmith gin, pineapple, campari,
sweet vermouth, coconut

LUIGI'S PALOMA

(Our House Paloma With A Kick)

hornitos reposado, pasilla chili,
adjusted grapefruit, soda

SMOKE & MIRRORS

(Tropical & Smokey - Hot Honey Margarita)

mezcal amaras, ritual sister, pineapple,
hot honey, lime

BENNY & THE JETS

(Spicy Margarita With A Floral Touch)

el tesoro blanco, calabrian honey, italian bergamot,
lime

BLUSH CRUSH

(Fruity & Floral Watermelon Collins)

roku gin, watermelon, jasmine, strawberry, soda

RED ROOM

(Zesty, Crushable Spritz)

elsewhere blood orange aperitivo, aperol, prosecco

KING'S CUP

(Lemon Drop Arnold Palmer Style)

haku vodka, black tea, lucano limoncello,
grand marnier

KENTUCKY LIRA

(Fruity & Bitter Mule)

makers mark 46, ramazotti amaro, raspberry, lemon,
ginger

GARDEN PARTY

(Classic Gimlet - Margherita Style)

roku gin, basil, lime, sundried tomato liqueur

ALL OF OUR COCKTAILS ARE MADE
WITH PREMIUM LIQUORS,
FRESH SQUEEZED JUICE,
ORGANIC HOUSEMADE SYRUPS

HOUSE CLASSICS \$15

SOPHIA LOREN

belvedere, white peach puree,
st. germain, fresh lemon, prosecco

START ME UP

elijah craig bourbon, owney rum, strega,
organic honey, ginger, fresh lime

VERY BERRY SANGRIA

organic berry purée, white wine, brandy,
macerated fresh fruit

RUM PUNCH

bacardi 4 year rum, cruzan coconut rum,
jack rudy grenadine, pineapple, orange

STIRRED CLASSICS \$15

THE MARTINI

(The Timeless Classic, Our Way)

your choice of spirit: bone, wet, or dirty,
served ice cold with our signature garnish trio



OLD FASHIONED

jefferson's bourbon, sugar, angostura

MANHATTAN

jim beam rye, sweet vermouth, angostura

NEGRONI

sipsmith gin, campari, sweet vermouth

FROZENS \$15

FROSÉ

kettle one vodka, rosé, strawberry purée

PRICKLY PEAR MARGARITA

1800 tequila, prickly pear purée, fresh lime