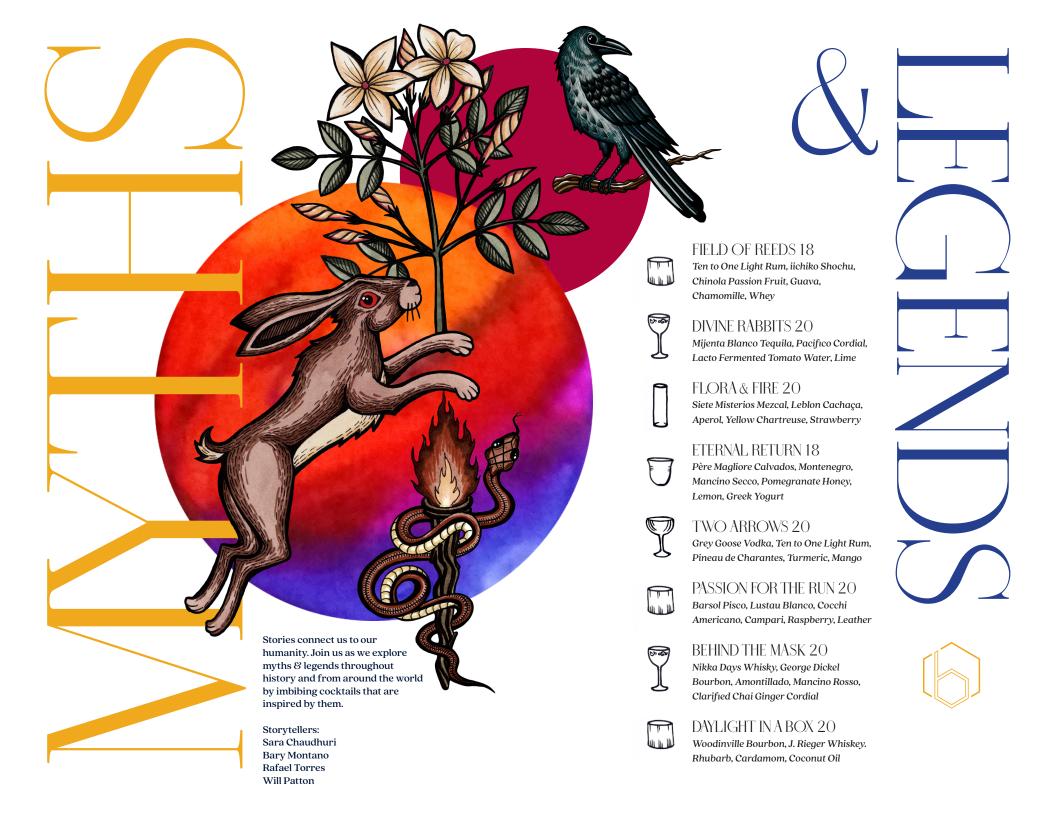
#### BRESCA presents:







#### FIELD OF REEDS

Ten to One Light Rum, iichiko Shochu, Chinola Passion Fruit, Guava, Chamomille, Whey

Our first myth comes from the ancient Egyptian journey into the afterlife.

The "Field of Reeds" refers to the paradise of joy after death that reflects one's life on earth. On the journey, the soul is accompanied by Anubis, the guide of the dead, through the Hall of Truth to await judgment by Osiris.

We commemorate this iconic mythology in multiple ways: The process of infusing and milk washing takes multiple steps, as did the profound journey into the afterlife.

Milk washing is a method of preservation, as was ancient Egyptian mummification. The technique in our clarified milk punch leaves you with a creamy texture and bright flavor that is a savory and lingering taste of present joys and all those ahead.



#### DIVINE RABBITS

Mijenta Blanco Tequila, Pacifico Cordial, Lacto Fermented Tomato Water, Lime

Party legends of ancient Mexico inspired our next cocktail. The Centzon Tōtōchtin, or 400 Rabbits were the many children of Mayahuel, goddess of alcohol and fertility.

Mayahuel reared her children on polque, the fermented beverage from the agave plant. These mischievous and inebriated rabbits then appeared wherever lively parties were in full swing and made their presence known.

Our cocktail deconstructs the michelada, sangrita and paloma and puts them back together for a sweet, savory and refreshing party delight.

# FLORA & FIRE

Siete Misterios Mezcal, Leblon Cachaça, Aperol, Yellow Chartreuse, Strawberry

Serpents are a prevelant motif. Our cocktail sheds light on the Boitatá snake of Brazil.

This majestic creature served to protect the Brazilian forests and wild animals from people who intended to destroy their lush, beautiful natural habitats.

Legends say the snake may turn into a flaming wooden trunk that targets the humans who set fires to the forests.

Subtle smoke and floral notes in our cocktail honor this forest guardian in a crushable way.



#### ETERNAL RETURN

Père Magliore Calvados, Montenegro, Mancino Secco, Pomegranate Honey, Lemon, Greek Yogurt

At times, mythology played a role in explaining nature. Societies depended on the seasons and a bountiful harvest in order to thrive.

Ancient Greece explained the seasons with Persephone's first bite in Hades' underworld. He tricked her with a juicy pomegranate, which had the power to entrap her into staying. The world became cold and barren, and crops died.

Whenever Persephone went to Olympus to live with her mother, Demeter radiated from happiness and the land became fertile again and fruitful through the months of spring and summer – the eternal cycle of the nature's death and rebirth with the seasons.

Persephone's story lives on in our cocktail with pomegranate honey and greek yogurt washed apple brandy, inviting you to enjoy a lush-mouthfeel sour.

## PASSION FOR THE RUN

Barsol Pisco, Lustau Blanco, Cocchi Americano, Campari, Raspberry, Leather

### TWO ARROWS

Grey Goose Vodka, Ten to One Light Rum, Pineau de Charantes, Turmeric, Mango

Love, lust, and passion are parts of being human, so it's natural that cultures symbolize them.

The Vedic version was a god named Kama, also a symbol of the spring season, whose companions were humming bees. He spread feelings by shooting five flower tipped arrows made of sugar cane at gods and humans alike.

Two of his most potent arrows were the *Amra*, or mango blossom, which created infatuation, and jasmine, which created love sickness. We've combined some of these flavors for an enchanting cocktail that inspires love at first taste.

Our cocktail journey next takes us to the home of the Morochucos, the legendary Peruvian cowboys.

In the Ayacucho region of Peru, there is a famous lagoon called Razuhuillca, haunted by a massive bull that emerged from the depths to cause destruction.

To protect the townspeople, an elderly woman swam to the bottom of the lagoon, lured the bull into an iron cage, and trapped it inside with a chain.

The bittersweet notes of our negroni-style cocktail represent her sacrifice to save the town. We age it in a leather bota to add depth, complexity, and aroma.



## BEHIND THE MASK

Nikka Days Whisky, George Dickel Bourbon, Amontillado, Mancino Rosso, Clarified Chai Ginger Cordial

Drink in the Japanese urban legend of Kuchisake-onna, a vengeful ghost who takes the form of a beautiful woman with the lower half of her face covered. She stopped people on the street and asked if they thought she is pretty.

If they said yes, then she removed the mask to reveal she has been cut from ear to ear. She would ask again and then finish off her victims her victim with a pair of scissors. The only way to escape was to throw candy at her and run away.

Our cocktail evokes this story as it is clean and seductive, but has an unexpected kick of ginger that adds a spicier dimension. Its garnish is the candy needed to make your clever escape.



#### DAYLIGHT IN A BOX

Woodinville Bourbon, J. Rieger Whiskey, Rhubarb, Cardamom, Coconut

The last story sheds light on the Native Tlingit myth of how Raven stole the sun, moon, and stars that were held in boxes by the Head of the River.

One by one, he released each source of light into the dark sky to illuminate the universe, benefitting all the people and animals in it.

Our three-ingredient stirred cocktail expresses bright, summer flavors with bourbon from the Pacific Northwest, the same region as its origin story.









#### CLASSIC COCKTAILS

Bee's Knees • 20 J. Rieger Gin, Kombucha Honey & Lemon

Cosmopolitan • 18 Belvedere Vodka, Cointreau, Lime, Simple & Cranberry

Penicillin • 18 Monkey Shoulder Scotch, Ardbeg 10, Ginger, Kombucha Honey & Lemon

Espresso Martini • 20 Ten to One Dark Rum, Averna, Demerara, Nespresso, Chocolate Bitters, Nutmeg

Bijou • 18 Bombay Sapphire Gin, Mancino Rosso, Green Chartreuse & Orange Bitters

Vintage Negroni • 65 1970's Fleischmann Gin, 1983 Campari & Mancino Rosso

#### SANS ALCOHOL

Citronnade à la Menthe • 12 Cardamom and Lemon Cordial, Mint & Lees

Mango Collins • 12 Bare Zero Proof Gin, Mango, Lemon & Ginger Beer

Cherry Old Fashioned • 12 Lyre's American Malt, Orgeat, All the Bitter Aromatic Bitters

MYTHS
& LEGENDS
the cocktail menu

2023

Sara Chaudhuri Will Patton Bazil Zarinsky

