

THE LOUNGE

CRAFT COCKTAIL MENU

HUMAREDA 19

Smoky cacao with a smooth, lingering finish.
Cacao nibs infused Nosotros Mezcal,
Arabic white creme de cacao, black walnut bitters

NOIR SQUARE 20

Rich, spiced, and deeply layered.
Hendrick's Grand Cabaret, cognac,
sweet vermouth, falernum,
Peychaud's and Angostura bitters

MARTINA 21

Silky tequila with cherry and warm spice.
Mijenta Reposado, sweet vermouth, Maraschino,
orange and chocolate bitters

VELVET AMBROSIA 18

Creamy hazelnut and soft Scotch warmth.
Glenfiddich 14, Frangelico, triple syrup, oat creamer



SINGLE VILLAGE FIX 19

Bright citrus with a gentle smoky lift.
Derrumbes Mezcal, lime juice, pineapple syrup

EMBERS 20

Espresso, caramel, and slow warmth.
Aguasol Blanco, Licor 43,
Guinness Caramel, Espresso, Amaro Montenegro

AFTERGLOW 20

Smooth, fresh, and lightly vibrant.
No. 3 Gin, raspberry puree,
dry vermouth, egg white, lemon juice

FASHION 20

Bittersweet citrus with a savory edge.
Tromba Overproof, Cocuy Saroche, Aperol,
lime juice, Fassionola, msg solution

ISLAND DREAMER 20

Creamy tropical with a warm finish.
Tanduay Overproof, condensed milk,
orange juice, vanilla extract