

SEASONAL COCKTAILS

APPLE AND CALAMANSI	27
Sparkling Wine Campari Calamansi olio Sour Apple	
BLUEBERRY AND BEET	24
Vodka Averna Blueberry Beet shrub	
RHUBARB AND SPRUCE	26
Nolets Gin Quinquina Rhubarb Tonic	
STRAWBERRY WITH AJÍ DULCE	26
Mezcal Yellow Chartreuse VEP Fermented Strawberry Sweet pepper	
PEACH	27
Bourbon Bonal Peach Lemon	

GLASS-AGED COCKTAILS

MANHATTAN (March 8 th , 2019)	28
Old Portrero Rye Antica Carpano Prune Cordial	
NEGRONI (March 17 th , 2019)	24
Nolets Gin Antica Carpano Campari	
ZOMBIE (April 19 th , 2019)	27
Rum blend Banana “Faux”-lernum Clarified lime Olio	

MANRESA CLASSICS

BLACK SESAME	22
Ginger-infused Vodka Black sesame orgeat Pineapple Cucumber	
SORREL	24
St. George Terroir Gin Fino Sherry Salers Sorrel	
THE DAVID	27
Charbay R5 Hopped Whiskey Antica Carpano Aperol Cara Cara	
OLD FASHIONED	28
Knob Creek “Limited Edition - 2001” Bourbon Aromatic Bitters	
POST-MODERN	26
Willett pot-stilled Bourbon Nocino Burnt stout Amontillado Sherry	
THE GARDEN	22
Nikka Coffey Malt Whisky Zacapa 23 Rum Amaro and chicory foam	