

COCKTAILS

\$20 EACH



ROSITA

“Clarified, floral and complex take on a classic Vodka Sour”

Ketel One Vodka, Mancino Sakura Vermouth, Pakistani Rose, Lime



FROM JALISCO WITH LOVE

“Refreshing and slighty spicy riff of a Paloma”

Patron Silver Tequila, Arbikie Chili, Citrus, Grapefruit Soda



FENNEL COLLINS

“Herbaceous and fruit driven look at a Tom Collins”

Bombay Sapphire Gin, Arbikie Strawberry, Soda



MIGNONETTE MARTINI

“A very savory 50/50 Martini with hints of citrus”

Tanqueray 10 Gin, Mignonette Vermouth, Lemon Zest

Dressed Oyster Sidecar - \$5 (Available on the Rooftop Only)**

Herb oil, Aromatic Vinaigrette & Grated Pink Peppercorn



MOTHER OF MIAMI

“Vegetal & savory Margarita with a shishito pepper salt rim”

Don Julio Blanco Tequila, Illegal Mezcal, Snow Pea, Shishito, Geranium



BAKERS DOZEN

“Riff of a classic Brandy Alexander that is designed to emulate a blueberry muffin”

Brenne Single Malt, Blueberry, Granola, Heavy Cream

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SOLSTICE*

“A beautiful Whiskey Sour with orange & cherry brandy”

Legent Bourbon, Kirschwasser, Orange, Egg Glair, Yuzu Aromatic



EL DORADO

“A tropical Rum Cooler modified with tepache”

Plantation Pineapple Rum, Santa Teresa Rum, Tepache, Almond Nardini Mandorla, Ginger Beer, Lime

“This drink gives back to Breakthrough Miami”



MEMORIES OF FALL

“Manhattan style cocktail with spiced pear”

Angels Envy Bourbon, Sweet Vermouth, Spiced Pear, Bitters, Green Peppercorn & Absinthe



GUAVA PIÑA COLADA

“Hand-shaken Caribbean classic with guava”

Plantation 3 Star Rum, Allspice Dram, Guava, Coconut Creme, Pineapple Juice, Angostura Bitters

“This drink gives back to Breakthrough Miami”



EAT A PEACH

“A spirit forward, apple and peach nightcap”

D’Usse Cognac, Christian Drouin Calvados, Benedictine, Golden Peach Syrup, Citrus



KLAW CAFFE

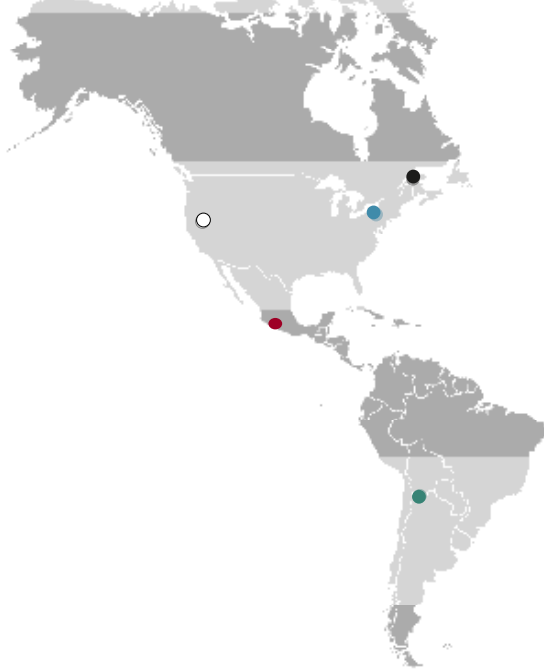
“Klaw’s go to Espresso Martini using aged rum and fresh espresso”

Brugal 1888 Rum, Hoodoo Chicory Liqueur, Mr. Black Coffee Liqueur, Kokuto

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**If you have chronic illness of the liver, stomach or blood or have immune disorders you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

GIN ATLAS



○ **ST. GEORGE TERROIR 45% 20 BOTANICALS**

Key Botanicals: Bay Laurel, Douglas Fir, Dill Seed, Fennel Seed
Alameda, USA \$17



● **APOSTOLES 40% 6 BOTANICALS**

Key Botanicals: Yerba Mate, Eucalyptus, Peppermint, Pink Grapefruit
Mendoza, Argentina \$17



● **ARMÓNICO 50%**

Key Botanicals: Key Botanicals: Ginger, Orange Blossom, Nutmeg, Turmeric
San Juan Del Rio, Mexico \$20



● **BLUE COAT GIN 47% 6 BOTANICALS**

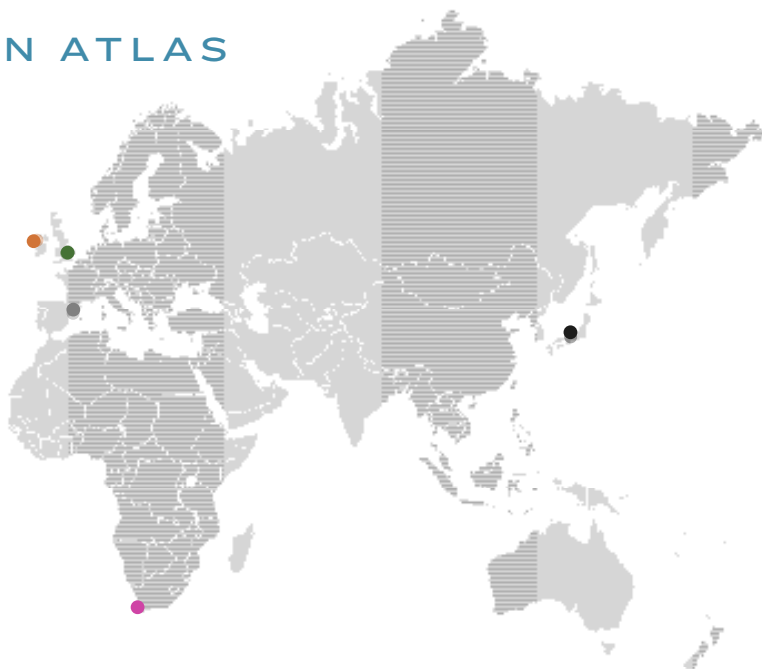
Key Botanicals: Lemon, Grapefruit, Orange
Philadelphia, USA \$17



● **BAR HILL GIN 45% 2 BOTANICALS**

Key Botanicals: Juniper, Honey
Vermont, USA \$17

GIN ATLAS



● **SIPSMITH “ORGANIC” 41.6% 10 BOTANICALS**

Key Botanicals: Orange Peel, Lemon Peel, Cinnamon
London, England \$17



● **DRUMSHAMBO 43% 12 BOTANICALS**

Key Botanicals: Gunpower Tea, Meadow Sweet, Cardamom, Star Anise
Drumshambo, Ireland \$17



● **GIN MARE 42.7% 9 BOTANICALS**

Key Botanicals: Arbequina Olives, Basil, Rosemary, Thyme
Vilanova, Spain \$18



● **ATIAN 43% 13 BOTANICALS**

Key Botanicals: Buchu, African Ginger, Rose Hip, Rose Geranium
Cape Town, South Africa \$18



● **ROKU 43% 14 BOTANICALS**

Key Botanicals: Sakura, Sencha Tea, Gyokuro Tea, Sansho Pepper, Yuzu
Osaka, Japan \$17