

## COCKTAILS

\$20 EACH



### ROSITA

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



### FROM JALISCO WITH LOVE

Patron Silver Tequila, Arbiki Chili, Citrus, Grapefruit Soda



### FENNEL COLLINS

Bombay Sapphire Gin, Strawberry, Soda



### MIGNONETTE MARTINI

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

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



### SPANISH FLIP\*

Licor 43, Yellow Chartreuse, Egg, Peychaud Bitters

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### SOLSTICE\*

Bib and Tucker Bourbon, Kirshwasser, Orange Egg Glair, Yuzu Aromatic



### EL DORADO

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

“This drink gives back to Breakthrough Miami”



### GUAVA PIÑA COLADA

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



### EAT A PEACH

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



### CASCARA

Angels Envy Bourbon, Dry Curacao, Lo Fi Sweet Vermouth, Verjus, Cascara



### KLAW CAFFE

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.