

## COCKTAILS

\$20 EACH



## ROSITA

Ketel One Vodka, Mancino Sakura Vermouth, Pakistani Rose, Lime  
**“Clarified, floral and complex take on a classic Vodka Sour”**



## FROM JALISCO WITH LOVE

Patron Silver Tequila, Arbikie Chili, Citrus, Grapefruit Soda  
**“Refreshing and slighty spicy riff of a Paloma”**



## FENNEL COLLINS

Bombay Sapphire Gin, Arbikie Strawberry, Soda  
**“Herbaceous and fruit driven look at a Tom Collins”**



## MIGNONETTE MARTINI

Tanqueray 10 Gin, Mignonette Vermouth, Lemon Zest  
**“A very savory 50/50 Martini with hints of citrus”**

**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  
**“Vegetal and savory Margarita with a shishito pepper salt rim”**



## SPANISH FLIP\*

Licor 43, Yellow Chartreuse, Egg, Peychaud Bitters  
**“Rich, creamy and full flavored post dinner cocktail”**

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## SOLSTICE\*

Legent Bourbon, Kirschwasser, Orange  
 Egg Glair, Yuzu Aromatic  
**“A beautiful Whiskey Sour with orange & cherry brandy”**



## EL DORADO

Plantation Pineapple Rum, Santa Teresa Rum, Almond  
 Nardini Mandorla, Tepache, Ginger Beer, Lime  
**“A tropical Rum Cooler modified with tepache”**

“This drink gives back to Breakthrough Miami”



## GUAVA PIÑA COLADA

Plantation 3 Star Rum, Allspice Dram, Guava, Coconut Creme  
 Pineapple Juice, Angostura Bitters  
**“Hand-shaken Caribbean classic with guava”**

“This drink gives back to Breakthrough Miami”



## CASCARA

Angels Envy Bourbon, Dry Curacao, Lo Fi Sweet Vermouth, Verjus, Cascara  
**“A reverse Manhattan, spirit forward with gentle sweet finish”**



## EAT A PEACH

D’Usse Cognac, Christian Drouin Calvados, Benedictine  
 Golden Peach Syrup, Citrus  
**“A spirit forward, apple and peach nightcap”**



## KLAW CAFFE


Brugal 1888 Rum, Hoodoo Chicory  
 Liqueur, Mr. Black Coffee Liqueur, Kokuto  
**“Klaw’s go to Espresso Martini using aged rum and fresh espresso”**


\* 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

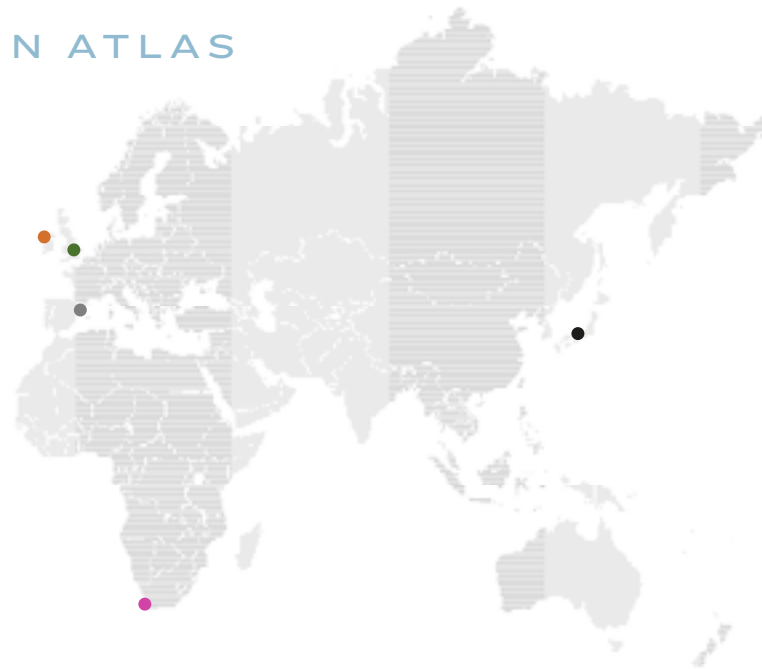
 ● **APOSTOLES 40% 6 BOTANICALS**  
 Key Botanicals: Yerba Mate, Eucalyptus, Peppermint, Pink Grapefruit  
 Mendoza, Argentina \$17

 ● **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