# COCKTAILS

### LOVE POTION

Bacardí Carta Blanca, Mastiha, Cotton Candy & Raspberry Foam

- 17 -

### **MEXICAN PUNCH**

Patrón Silver, Pineapple Shrub, Lime, Green Shiso, Celery & Spicy Bitters

- 18 -

# RESERVE APPLETINI

Grey Goose, Green Apple, Lemon, Apple Prosecco Foam

- 20 -

### **HIBISCUS NEGRONI**

Bombay Sapphire, Ojo de Dios, Martini Rubino, Bitter Fusetti, Hibiscus & Jasmin Syrup

- 17 -

### **MEZCAL PICANTE**

Ojo de Dios, Martini Ambrato, Ancho Reyes, Sweet Peppers, Cayenne & Agave

- 20 -

# **RUM COOLER**

Bacardí Ocho, Smoky Black Tea, Cinnamon, Dates & Fever-Tree Ginger Beer

- 17 -

### **NAKED UMESHU**

Freud Whisky, Umeshu, Oloroso Sherry, Fig Liqueur, Umami Bitters

- 20 -

## **CHESTNUT SOUR**

Hennessy VS, Chestnut Liqueur, Mastiha, Lemon, Chrysantheum Honey syrup, Aquafaba

- 18 -

# COCKTAILS

### **PORTER FASHIONED**

Maker's Mark, Peppercorn, Thyme & Rosemary

# MARGARITA RIVERA

Patrón Silver, Thyme Liqueur, Grapefruit, Lime, Agave & Peppercorn

- 18 -

# **GREEN PARK**

Grey Goose, Cucumber and Mint Shrub, Honey, Fever-Tree Ginger Beer

- 18 -

### YUZU MARTINI

SEVENTY ONE Gin, Martini Ambrato, Honey, Ginger, Yuzu Marmalade

- 29 -

# MOCKTAILS (NON-ACOHOLIC)

### NOGRONI

Martini Vibrante, Everleaf Marine, Green Tea

### THE COOLER

Lychee Juice, Shiso Syrup, Coconut Cream & Lime

# SPICED SOUR

Everleaf Forest, Lemon, Vanilla, Spicy Agave & Aquafaba

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, or special dietary requirements, please consult a member of the management team for assistance.