



COCKTAILS

Aperol Margarita Unique twist on a classic cocktail. We start with Aperol, Espolon, Lime Juice and simple syrup then we finish the rim with Tajin seasoning. \$12.50

Boulevardier Old school recipe that was first documented in 1929 made with Bourbon, Aperol and sweet vermouth. \$14.00

Classic Margarita Our classic margarita recipe made with Espolon tequila. Served with or without salt. \$12.00

Espresso Martini Espresso martini made with Tito's vodka and garnished with whole coffee beans. \$13.00

Green Tea Shot Our interpretation of this fun party drink. Super smooth and tasty. \$7.00

Long Island Iced Tea Light and refreshing. Our version of the Long Island features Tito's Vodka, Captain Morgan's Rum, London Dry Gin, Triple Sec and a secret sour blend. \$10.00

Sangria Spanish sangria with fresh fruit. \$12.50

SPRITZ

Aperol Spritz Sweet, citrusy and sugary, with a little bitterness in the aftertaste. Made with Aperol, Prosecco and club soda. \$12.50

Hugo Spritz Brizard Elderflower Liquor, prosecco, club soda, lime and fresh mint garnish. \$13.00

Limoncello Spritz Luxardo Limoncello, prosecco, club soda, lemon and fresh mint garnish. \$13.00

The Elephant Spritz Aperol, Luxardo Limoncello, prosecco, club soda and fresh mint garnish. \$13.50

MULES

Dark & Stormy	Gosling's Black Seal Rum	\$ 10.00
Kentucky	Buffalo Trace Bourbon	\$ 14.00
London	Tanqueray Gin	\$ 11.00
Mexican	Espolon Tequila	\$ 11.00
Moscow	Tito's Vodka	\$ 10.00

JIMMY JUICE

Classic Orange Fizzy	\$ 7.00
Cranberry Citrus Fizzy	\$ 7.00
Juicy Pineapple Fizzy	\$ 7.00
The Pink Flamingo	\$ 7.00