

SIGNATURE

– 15

LAST TANGO

gin / ancho reyes
cucumber / pineapple syrup
cap Corse blanc aperitif
cucumber bitters

DEPEACH MODE

pink peppercorn infused pisco
peach / honey liqueur
lemon juice

COCO CABANA

cachaça / kalani coconut
pineapple cordial / lime
falernum / coconut water

SUSAN B. DAQUIRI

watermelon infused rum
lime / simple syrup

DE LA SOL

tequila / mango cordial
lime juice / ancho reyes
pale sour beer

BLOOMING DESERT

tequila / prickly pear
aloe vera liqueur
raspberry syrup / lime

CASITAS SQUAD

mezcal / strega / lime
pomegranate / urfa

ANGELENO SPRITZ

cocchi rosa / angeleno amaro
bruto americano

GARDEN OF PARADISE

vodka / aperol / limoncello
grand marnier foam

LUNAR ECLIPSE

rum / frangelico
cold brew liqueur / espresso
cream / chocolate dust

MOCKTAIL

– 11

Anar Cooler

pomegranate grenadine
cherry bark / vanilla
lemon / soda

CLASSIC

– 13

NEGRONI

gin / bruto americano
barolo chinato

OLD FASHIONED

cognac / whiskey
east india sherry
house bitters syrup

MANHATTAN

rye whiskey / tawny port
tobacco bitters / luxardo
amarena cherry

FRENCH 75

saffron gin
prosecco / lemon

MED MULE

fig vodka / ginger beer / lime

LAST WORD

green chartreuse / gin / lime
maraschino / leemoo-amonee
– 17

MOROCCAN SANGRIA

seasonal flavors
– 12 glass
– carafe available

PICK-ME-UP

*STEP ONE

choose your spirit

VODKA

lost & bear - vapid - wheatley

GIN

malfy - old grove - ki-no-bi

TEQUILA

arte nom - partida - milagro

MEZCAL

mestizo - el silencio
don amado

*STEP TWO

choose your tonic

EAST IMPERIAL

burma - grapefruit - yuzu

Bar Directors
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– summer 2018