



CAIPRIRINHA

Muddled limes, cachaca, and sugar \$7

Flavored \$8 Passion Fruit - Mango -
Acai - Peach - Coconut - Pineapple

HOUSE MARGARITA

El Toro Tequila \$6

Flavored \$7 Passion Fruit - Mango -
Peach - Coconut - Pineapple

MOJITO

Muddled Mint Leaves and Lime Wedges,
Castillo Rum, and Club Soda \$7

Flavored \$8 Passion Fruit - Mango - Peach - Coco-
nut - Pineapple - Pomegranate - Orange Ginger

BLOOD ORANGE MARGARITA

Don Julio Blanco, Blood Orange Puree, Stir-
rings Triple Sec, Lime Juice, Sour Mix \$8

LYCHEE MARTINI

Ketel One Citroen, Soho Lychee Puree,
Lemon Juice, Simple Syrup, and a touch of
Pineapple Juice \$8

GRAND COSMO

Ciroc Vodka, Grand Marnier, Lime Juice,
Cranberry Juice, Lime Wheel \$8

FORBIDDEN FRUIT

Stoli Salted Karamel, Frangelico,
Butterscotch Liqueur, Pineapple Juice,
Apple Pucker \$8

BRAZILIAN FLAG

Bacardi Rum, Pineapple Juice, Midori,
Float of Blue Curacao \$6

HEAT OF THE MOMENT

Red Stag Spiced, Pumpkin Butter, Lemon
Juice, Simple Syrup, Float of Bacardi 151 \$8

LA CUCARACHA BORRACHA

Kahlua Midnight, Bacardi 151, Flames \$5

NEGRONI

Bombay, Campari, Sweet Vermouth,
Orange Bitters \$8

ESPRESSO MEDIA-NOCHE

Stoli Vanil, Licor 43, Kahlua Midnight,
Fresh Brewed Espresso,
Dark Cream de Cacao, Cream \$8

PUCKER PUNCH

Pucker Cherry, Grape, Citrus, and Raspberry
vodka, Pineapple, Cranberry, and Orange
Juices, Sour Mix, Seasonal Fruit \$6



glass bottle

WINES

Cancao-Branco/Vermelno		\$5
Folonari Pinot Grigio	\$5	\$20
Josh Chardonnay	\$7	\$26
Coastal Vines White Zinfandel	\$5	\$20
Greystone Merlot	\$6	\$22
Columbia Crest Grand Estate Cabernet	\$7	\$26

BOTTLES

Barone Fini Pinot Grigio	\$22
Casa Lapostolle Sauvignon Blanc	\$25
Markham Napa Chardonnay	\$30
Buehler White Zinfandel	\$23
Columbia Crest H3 Merlot	\$25
Sebastiani Sonoma Cabernet	\$35
Terrazas Malbec Reserve	\$29
Ravenswood Napa Zinfandel	\$29