

COCKTAILS

THE THIRD MANHATTAN 15

Makers Mark, Walnut Liqueur, Gifford Banana Liqueur

SX OLD FASHIONED 16

Knob Creek Rye, Demerara Syrup, Orange & Aromatic Bitters,
Giant Ice Cube

-or-

Make Mine a Oaxacan! Substitute Mezcal for a Delicious Twist
on This Classic

BACK STREETS OF PARIS 14

Grey Goose La Poire, Domaine de Canton, Remy V, Lillet Blanc,
Cinnamon Syrup

THE BIG HEAT 13

Milagro, Passion Fruit Purée, Firewater Bitters

UNDER PRESSURE 13

Stoli Peach, Domaine de Canton, Maple,
Spiced Orange Ginger Ale

KEY LARGO 13

Bacardi, Blackberry Mint Syrup, Lime

SMOKE SCREEN 13

Del Maguey Mezcal Vida, Cointreau, Hibiscus Syrup

21% Service Fee Added to Groups of 6+

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.

SPARKLING COCKTAILS

TWILIGHT 13

Bombay Gin Infused with Butterfly-Pea Flower, St. Germain,
Lavender Syrup, Bubbles, Edible Glitter

SCARLET NOIRE 14

Pama Pomegranate, Vanilla, Bubbles, Lemon

FALLEN ANGEL 14

Domaine de Canton, Vanilla, Bubbles, Orange

SIN CITY 14

Giffard Pamplemousse, Vanilla, Bubbles, Grapefruit

DOMINATRIX 669

(serves up to 4 people)

Clase Azul Reposado, Orange Liqueur, Fresh Lime and Agave
in a Crystal Vase with a Dom Perignon Float

TABLESIDE COCKTAIL

FLAMING SPANISH FURY 18

- SERVED WITH FIRE -

Plantation O.F.T.D., Licor43, Kahlua,
Cinnamon & Nutmeg, House Bar Cream, Coffee