

SEASONAL

STRAWBERRY SOUR

STRAWBERRY INFUSED VODKA, APEROL,
YELLOW CHARTREUSE, EGG WHITE,
LEMON, MATCHA
\$12

PARADISE LAKE

PLANTATION DARK RUM, PASSIONFRUIT,
GRAPEFRUIT, LIME, APEROL, MARASCHINO
\$12

THE LAST OAXACAN

MEZCAL, GREEN CHARTREUSE,
MARASCHINO, LIME, LAPHROAIG SPRAY
\$12

SPRING MANHATTAN

RITTENHOUSE RYE, BUFFALO TRACE
BOURBON, BYRRH, MONTENEGRO,
BITTERS
\$12

DAIQUIRI #4

PLANTATION 3-STAR RUM, LIME,
MARASCHINO
\$10

NEGRONI SBAGLIATO

BAROLO CHINATO, CAMPARI, PROSECCO
\$12

HOUSE COCKTAILS

NEGRONI

IMEA GINEPRINA D'OLANDA GIN,
CAMPARI, CARPANO ANTICA
\$12

TRATTORIA MANHATTAN

BUFFALO TRACE BOURBON, CARPANO
ANTICA, BITTERS
\$12

LOS AMARGOS

CASAMIGOS REPOSADO, AMARO
NONINO, CARDAMARO, MARASCHINO
\$12

TRATTORIA OLD FASHIONED

J. HENRY BOURBON, LOCAL MAPLE SYRUP,
BITTERS
\$12

G&T

REHORST GIN, HOUSE-MADE TONIC, LIME
\$10

BLOOD ORANGE COSMOPOLITAN

REHORST CITRUS & HONEY VODKA,
GRAND MARNIER, BLOOD ORANGE JUICE
\$12
