

# SEASONAL

---

## AVERNA SOUR

AVERNA, BUFFALO TRACE BOURBON, LEMON, EGG  
WHITE, ROSEMARY  
\$12

---

## ESCORPIÓN

CASAMIGOS BLANCO & REPOSADO, FIERY GINGER  
SYRUP, AMARO NONINO, MARASCHINO, LIME  
\$12

---

## THE LAST POLLINATOR

BEE POLLEN INFUSED ARMAGNAC, YELLOW  
CHARTREUSE, MARASCHINO, LEMON, STREGA  
\$14

---

## ONE, ONE, ONE

CHAMOMILE-INFUSED GIN, AQUAVIT, DOLIN BLANC  
\$12

---

## OAXACAN OLD FASHIONED

DELIRIO MEZCAL REPOSADO, CASAMIGOS  
REPOSADO, AGAVE, BITTERS  
\$12

---

## COCO TOBAGO

PLANTATION O.F.T.D & BARBADOS DARK RUM,  
COCONUT OIL WASHED CAMPARI, CARPANO  
ANTICA  
\$14

---

# HOUSE COCKTAILS

---

## NEGRONI

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

---

## TRATTORIA MANHATTAN

BUFFALO TRACE BOURBON, CARPANO ANTICA,  
BITTERS  
\$12

---

## PARADISE LAKE

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

---

## TRATTORIA OLD FASHIONED

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

---

## G&T

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

---