

# SEASONAL

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## ALBANESE SOUR

ALBANESE GUMMY INFUSED PISCO,  
APRICOT, CITRUS, EGGWHITE  
\$12

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## JUNGLE BIRD

PLANTATION XAYMACA RUM, COCONUT  
WASHED CAMPARI, PINEAPPLE  
\$14

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## FRANKENDOODLE

CHAMOMILE-INFUSED RYE WHISKEY,  
PIERRE FERRAND COGNAC, CARPANO  
ANTICA BENEDICTINE, BITTERS, ABSINTHE  
\$14

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## BANANA WHO?

PLANTATION WHITE RUM, GIFFARD  
BANANE, LUXARDO MARASCHINO, LIME  
\$12

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## BEST OF BOTH WORDS

GIN, MEZCAL, GREEN CHARTREUSE, LIME,  
LUXARDO MARASCHINO  
\$12

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## LAFLEUR

MEZCAL, GRAPEFRUIT CORDIAL, FRESNO  
CHILI ICE, LIME  
\$12

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# HOUSE COCKTAILS

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## NEGRONI

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

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## ESCORPIÓN

BLANCO & REPOSADO TEQUILA,  
FIERY GINGER SYRUP, AMARO  
NONINO, LUXARDO MARASCHINO,  
LIME

\$12

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## TRATTORIA MANHATTAN

BUFFALO TRACE BOURBON,  
CARPANO ANTICA, BITTERS

\$12

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## PARADISE LAKE

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

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## TRATTORIA OLD FASHIONED

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

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## G&T

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

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