

Upstairs

Cocktails

\$18

RUSTED VALOR

"A toast to bold spirits, where oak and molasses collide.

Forging strength, warmth and timeless courage in every sip."

Ron Zacapa 23, Crisp Curacao, Amarena cherry brine, Home-made coffee bitters

PARADISE MULE

"Golden glow in copper's embrace, tropical zest with ginger's grace."

Ketel One, Mango nectar, Freshly squeezed citrus juice, Gosling ginger beer

BITTERS OF OAXACA

"Crimson hues, ancient views, bitter dreams ignite. Oaxaca's heart: a sip, a spark, a night."

La Travesia Mezcal, Campari, Vermouth Rouge

DUSKY DAIQUIRI

"A symphony of citrus, spice and golden warmth. Crafting a sip of paradise with every taste."

Spiced Rum, Fresh lemon juice, Pure cane syrup

CUCUMBER GIMLET

"Where garden meets glass, perfection every time."

Zeus Gin, Fresh cucumber essence, Fresh lime juice, Sugar

BURNING MARACUYA MARGARITA

"Golden tang, heat's embrace, tropical fire, velvet trace."

Centinella Anejo, Maracuya Spirit, Fresh lime juice, Agave nectar, Jalapeno tincture

CLEVER GEM

"Timeless sip of elegance and charm, pure concoction hue."

Blue Iguana Gin, Blackberry melange, Fresh lime juice, Sugar, Egg white

ACAI BERRY ROYALE

"Vibrant and bold, a nip of refreshment that dazzles every moment."

Acai Berry Spirit, Fresh lemon juice, Sugar, Champagne