



Specialty Cocktails

Aperitivo Cocktails \$10

Get your appetite in gear or stay cruising through the night, these delights are full of flavor but easy on the booze.

High Tea Chamomile-infused Rye, Sherry, Lemon Juice, St-Germain, Honey, Marmalade

Albright Spritz Gin, Dry Vermouth, Peach, Serrano, Lemon Juice, Seltzer, Sage

Glorietta Bloody Mary \$10

Garlic & Black Peppercorn Vodka, Blistered Tomato Purée, Celery, Spicy & Savory Sauces, Peppered Salt Rim

Heavyweights \$12

When a little dab won't do ya, hunker down with one of these high-octane sippers.

Symmetry Negroni Gin, Campari, Chai Tea-infused Sweet Vermouth, Amaro, Maraschino

Buckingham Martini Vodka, Gin, Celery-infused Blanc Vermouth, Brennivin

Prospectors Old Fashioned Wyoming Whiskey, Birch, Cynar, Maple, Angostura Bitters

Winter Formal \$12

Seasonally-inspired cocktails packed with autumnal flavor. Who says dinner is the only thing that can come out of the kitchen?

Perma Grin Blanco Tequila, Grilled Pineapple, Lime Juice, Smoked Salt

Cathedral Sour White Rum, Pisco, Carrot & Lime Juices, Orgeat (contains almonds)

Pinnacle Margarita Mezcal, Blanco Tequila, Cucumber, Lime Juice, Green Chartreuse

Bivouac Collins Cognac, Rye, Pressed Apple, Ginger, Lemon Juice, Angostura Bitters, Seltzer

After Dinner \$12

Decadent sippers to round out the night. Or anytime, really.

Once is Enough Vodka, Coffee Liqueur, House Cointreau Cream

Amaro Bittersweet digestif from Italy, the perfect after-dinner reviver. Ask your server for our current selection and pricing.

STRAWS ON REQUEST: In an effort to reduce our impact on the environment, we only serve straws when requested
