



## Specialty Cocktails

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### Aperitivo Cocktails \$10

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

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

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

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### Glorietta Bloody Mary \$10

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

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### Heavyweights \$12

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

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

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

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

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### Winter Formal \$12

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

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**Perma Grin** Blanco Tequila, Grilled Pineapple, Lime Juice, Smoked Salt (spicy optional)

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

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

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

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### After Dinner \$12

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

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**Once is Enough** Vodka, Coffee Liqueur, House Cointreau Cream

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

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

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