

# SIGNATURE COCKTAILS

Cocktails are prepared with fresh fruits & juices

<b>THE GARDEN</b> 18 <i>Tanqueray gin, Chambord, fresh lime juice, rose syrup, topped with tonic water, garnished with edible flowers &amp; butterflies</i>	<b>WELL SHAKEN</b> 20 <i>Union Mezcal, dry vermouth, fresh lime juice, St. Germain, topped with champagne, garnished with cherry tomatoes salt &amp; dehydrated lime</i>
<b>MYSTIC</b> 18 <i>Grey whale gin, Luxardo Maraschino, fresh grapefruit, lemon juice, garnished with baby's breath</i>	<b>MANDARIN FIRE MARGARITA</b> 18 <i>Casamigos Blanco Tequila, Mandarin Napoleon orange liqueur, fresh lime juice</i>
<b>TUSCAN ROSEMARY PEAR MARTINI</b> 18 <i>Tito's vodka, Cointreau, homemade Asian pear-rosemary syrup, white cranberry juice, garnished with dehydrated pear &amp; fresh rosemary</i>	<b>NOT YOUR REGULAR ESPRESSO MARTINI</b> 23 <i>Don Julio Reposado Tequila, Kahlua, Espresso coffee, garnished with toasted marshmallow</i>
<b>TOASTED PECAN OLD FASHIONED</b> 25 <i>Casamigos Reposado Tequila, Disaronno amaretto, orange bitters, orange zest, garnished with toasted pecans</i>	<b>SMOKEY HOUR</b> 18 <i>Bulleit whiskey, Canadian maple syrup, fresh lemon juice, garnished gold flakes</i>
<b>51FIFTEEN MOJITO</b> 18 <i>Captain Morgan white rum, fresh mint, lime juice, homemade pineapple syrup, garnished with fresh pineapple &amp; mint stems</i>	<b>LAVANDER PEACH BELLINI</b> 18 <i>Peach vodka, lavender honey, peach puree, topped with champagne, garnished with edible flower</i>
<b>BESOS DE MEZCAL</b> 18 <i>Rosaluna Mezcal, homemade wild hibiscus syrup, fresh lime juice, garnished with a black salt rim &amp; hibiscus flower</i>	<b>JALAPEÑO CUCUMBER MARTINI</b> 20 <i>Ketel One vodka, St. Germain, muddled cucumbers &amp; cilantro, fresh lime juice, jalapeño syrup, garnished with a tajin rim, cucumber string &amp; red chili pepper</i>

## MOCKTAILS

**GROVE 42** 16  
*Orange Juice, Pineapple Juice, Fresh Lemon Juice, Vanilla Syrup*

**GARDEN 108** 16  
*Cucumbers, Fresh Lime Juice, Ginger Syrup, Tonic*

**SPICE 94** 16  
*Hibiscus Syrup, Pomegranate Juice, Watermelon Purée, Fresh Lime Juice, Ginger Beer*

## HANDCRAFTED SHOTS

**51SPICY** 14  
*Don Julio blanco, pickle juice, jalapeño syrup, garnished with a tajin rim & gherkin*

**CUTESY DROP** 14  
*Tito's Vodka, Triple Sec, muddled strawberries, lemon juice, garnished with a fresh strawberry*

**IT'S A SECRET** 14  
*Brandy, Licor 43, fresh lemon juice, Canadian maple syrup, Angostura bitter, garnished with gold flakes and dehydrated lime*

## WINES BY THE GLASS

### WHITE WINE

*The Crossings, Sauvignon Blanc, New Zealand* 16  
*Santa Margherita, Pinot Grigio, Italy* 17  
*August Kessler Rheingau, Riesling, Germany* 15  
*Sonoma-Cutrer, Chardonnay, Sonoma Coast* 17  
*Saldo by The Prisoner, Chateau Blac, California* 17

### RED WINE

*Murphy Goode Merlot, Santa Rosa California* 15  
*Salentein Reserve, Malbec, Mendoza Argentina* 15  
*La Crema Pinot Noir, Monterey California* 15  
*Unshackled by The Prisoner, Cabernet Sauvignon, California* 18

### CHAMPAGNE & SPARKLING

*Mini La Marca Prosecco 187ml. DOC, Veneto, Italy* 17  
*Ruffino, Moscato d'Asti, Italy* 15  
*Chandon Brut, 187ml, NV California* 18  
*Unshackled Rosé Brut. by The Prisoner, California* 20  
*Mini Moët & Chandon, Imperial Brut, 187ml, Enpernay, NV* 30

### ROSÉ

*Studio Rose by Miraval, France* 18  
*Fleur de Prairie Rose, France* 15