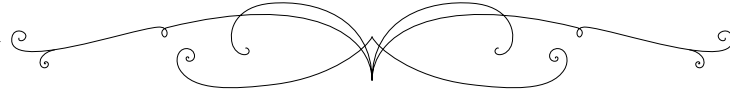


Happy New Year

Bar Menu



COCKTAILS

- Casa Royale 18
casamigos blanco, crème de cassis, sparkling wine, gold glitter
- Olive Oil Martini 17
orange bitters, dry vermouth, lemon zest
- PB New Fashioned 16
peanut butter whiskey, rye whiskey, bitters, luxardo cherry
- Cranberry Mule 15
vodka, cranberry juice, lime juice, ginger beer
- Apple Fizz 15
apple whiskey, lemon juice, soda
- The Crisp 16
blanco tequila, lime, serrano pepper, agave, cucumber, basil
- French 60 16
gin, st germain, sparkling wine, grapefruit, raspberry
- Casamigos Flight 28
reposado, anejo, blanco & mezcal

BUBBLES

- | | |
|--|--|
| Mionetto, Prosecco 12/55 | Perrier-Jouet, Champagne Brut 195 |
| Mumm, Brut Sparkling 62 | Veuve Clicquot, Champagne Brut, Yellow Label 275 |
| Louis Roederer, Brut Sparkling 80 | Dom Perignon, Champagne Brut 450 |
| Nicolas Feuillatte, Champagne Brut 145 | Veuve Clicquot, Champagne Rose 325 |

BOTTLES

- | | | |
|-----------------------|--------------------------|---------------------------|
| Vodka | Tequila | Whiskey/Scotch |
| Ketel One 450 | Patron Silver 450 | Bulleit 375 |
| Titos 450 | Casamigos Blanco 450 | Bulleit Rye 375 |
| Belvedere 475 | Casamigos Reposado 475 | Jameson 300 |
| Grey Goose 475 | Casamigos Mezcal 500 | Maker's Mark 350 |
| | Casamigos Anejo 500 | Johnny Walker Black 400 |
| Gin | Don Julio 1942 750 | Johnny Walker Blue 950 |
| Bombay Sapphire 400 | | Glenlivet 12-Year 450 |
| Hendricks 450 | | Macallan 12-Year 550 |
| | | Macallan 18-Year 1100 |