

HOTEL
GRIFFOU

COCKTAILS

TARBELL COCKTAIL

crop organic cucumber vodka, st germain liquor, muddled grapes, lemon juice and a splash of soda

BLOODHOUND & FOX

beefeater dry gin, apricot liquor, lemon juice and a float of sloe gin

TROPHY WIFE

matusalem rum, passion fruit, key lime juice, sugarcane syrup and nutmeg

SCOTCH BISHOP

dewar's white label and grand marnier with a splash of orange juice & lavender and crème de violet float

MEXICAN ROSE COOLER

heradura tequila blanco muddled strawberries & cilantro with a splash of soda

GRIFFOU FRENCH 75

beefeater dry gin, lemon juice, simple syrup topped off with rose champagne and grated lemon

NAVY GROG

Brugal light & dark dominican rums, falernum, pineapple & lime juices, splash of house made grenadine

SMOKE & FIRE

monte alban mezcal, grapefruit juice, agave nectar with a drop of habenero pepper sauce

APPLE JACQUES

laird's overproof applejack, lillet, aperol & mint

GOLD CUP MINT JULEP

The classic served in a gold cup

ICEBERG

grey goose vodka and aquuzvit with yellow chartreuse served on crushed ice

\$14