



Act I

Aperitivo and Champagne, By Nicolas O'Connor

Magic Flute

Organic Strawberries soaked in an Orange and Herb Essence with Champagne

Konigskinder

Fresh Peaches with Champagne "methode" Harry Cipriani

A Delicate Balance

Elixir No. 26 Eucalyptus, Gin, Lemon, Agave, Egg Whites, Elixir No. 20 House Bitters, Champagne

Blythe Spirit

Fresh Muddled Blackberries, Blood Orange and cucumbers, Gin, Elixir No. 22 Rosemary Essence, Lime and Agave

The Tempest

Fresh Plum and Blueberry, Elixir No. 23 Dark Cardamom Essence and Elixir No. 3 Hibiscus bitters, Dark rum, Lime, Cane Sugar, Edible Hibiscus leaf

Il Tabarro

Fig infused Islay Scotch, Fresh Blueberries and Thyme, Elixir No. 24 Sweet Vermouth and Elixir No. 20 House bitters

The Devious Path

Campari, Elixir No. 24 Sweet Vermouth, Lepsang Souchong Tea soaked in Gin

Death in Venice

Muddled Cherry Tomatoes, Elixir No. 25 Nero di Sepia, lime, Gin, White Lillet, Fresh Cracked Pepper

Act II

Asian and Latin American Libations, By Esteban Ordonez

Pacha Mama

Coca Liqueur, Elixir No. 16 Peruvian Bitters with Pisco acholado, Lemon, Gum Syrup

Jaguar Claw

Mezcal Joven, Lemon, Dark Agave Nectar, Cassis Pearls and Elixir No. 17 Cassis Essence

Island Juju

Tamarind Juice, Velvet Falernum, Light Rum, Elixir No. 18 Clove-Orange bitters

Geisha

Aromatic Herb Rested Plum Wine, Aged Rum, Elixir No.19 Yuzu Essence with a Citrus Rind

La Gitana

Spanish Brandy with Guava, Elixir No. 20 House Aromatic Bitters, Egg Whites, and Citrus Essence

Pisco Punch

Fresh Pineapple and Ginger Reduction, Acholado Pisco and Gum Syrup

Jet Pilot Punch

Light, Aged, and Spiced Rum with Artemisia Absinthium, Grapefruit, Lime, Cinnamon and Elixir No. 5 Chery Bitters

Ginza

Light Rum, Sake with Macha Powder and Elixir No. 21 Green Tea Syrup with fresh lemon

Act III

Mayan and Aztec Remedies, By Miguel Aranda

Aztec Lavanda

Elixir No.8 Lavender Essence, Fresh Peaches, Limes, Agave in an Anejo Tequila

La Vie en Rose

Rose in a Gin Bouquet with Elixir No.9 Elderflower, Natural Rose Water, lime, and Agave

Bolero

Prickly Pear Puree Elixir No. 10 Oregano Mezcal, Elixir No. 11 Cilantro Bitters with Lime

Pasion de Lima

Anejo Tequila with Fresh Passion fruit, Elixir No.12 Damiana Essence, Fresh Agave and Lime

Monastario

Aged Dark Rum with Fresh ginger, Elixir No. 13 Rooibos Essence, Fresh Lime

Alma de Dios

Anejo Tequila with Fresh Pineapple and Elixir No. 15 Epazote Essence and Havanero Pepper

Shiro Mizu

Japanese Yuzu infused Tequila with Shiso Leaf and Wasabi-Shiso Rim

Act IV

Harlem Renaissance, By Duane Fernandez

Cotton Club Flip

Elixir no.1- Vanilla Bourbon with Honey & Currant reduction, Lime, Elixir No.2 Rhubarb Bitters, Egg White, Dressed with House Cotton Candy

Billy Holiday

Cognac with Elixir No.3 Hibiscus Essence, Fresh Pressed Lemon, topped with Champagne,

Tuxedo Cocktail

Gin with Elixir No.4 Maraschino, House Pomegranate Reduction, No. 5 Cherry Bitters, and Artemisia Absinthium Rinse

Harlem Apple Jig

Red Apple soaked in Vodka, Fresh Lemon, Agave and Mint with a Spiced Shortbread Rim

Lenox Avenue

Wheat Whiskey with Elixir No.6 Maple Essence, Liquid Smoke and Artemisia Absinthium

Brown Babes Frolic

Tennessee Whiskey with Antica Formula Carpano and Almond Liqueur

The Great Gatsby

Dark Rum with Pomegranate, Pickled Plum, Goji and Elixir No.24 Sweet Vermouth Reduction

Act V

Alchemy and Illusions, By Jeff Grow - By Appointment Only

The Alchemist

Elixir No. 27 Walnut Bourbon, Elixir No. 23 Cardamom Essence, Egg White, Fresh Lemon

New York New Fashion

Local Bourbon, Muddled Blackberries, Fresh Lemon Juice and Orange Peel, Elixir No. 20 House Bitters Rinse

Pins & Needles

Pine Needle Liqueur served with La Caravelle Champagne

The Nate Leipzig Special

Fresh Illusions Produced Daily