

SPECIALTY COCKTAILS

GARDEN DAIQUIRI

red bell pepper, caraway, lemon, arugula, Bacardi superior, Maldon sea salt

ARTICHOKE SOUR

Bombay sapphire, artichoke liquor, tuaca vanilla, dry sherry, egg white, lemon

TOMMY UMAMI

Don Julio Blanco infused with herb & spice blend, agave, lime

GREEN DREAM

sugar snap peas, Hendricks gin, amontillado sherry, lime

POACHED FIG MARGARITA

Pedro Ximenez poached fig, dried orange, Milagro Reposado,
lime maldon sea salt

CHILEAN PISCO SOUR

Kappa Pisco, Gran Mariner 100 mist, Lime, Sugar, Egg white, bitters

BAROLO BARREL "NEGRONI"

Tanqueray, sweet vermouth blend, Campari, citrus essence,
aged in Barolo seasoned french oak

MAYFAIR LADY

Hibiscus rose hip tea, Remy v cognac, Cointreau, lemon, champagne

FRISCO TICKLER

Mezcal, Mandarinine Napoleon, Fernet Branca, maple, house chocolate bitters

HOLLAND TUNNEL

Bol's barrel aged Genever, tonka bean bitters, sugar, citrus essence

BACON APPLE BOOM

smoked green apple, maple bacon infused bison grass vodka ,
tarragon, lemon

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PLANK SMOKED OLD FASHION

Woodford Reserve, caster sugar, nicks bitters,
maple wood smoked glass

- 20 -