

■ **Smokey Pearl**

A sultry blend of bourbon, smoked tea syrup, and lemon with a whisper of walnut bitters.

2 oz bourbon
1/2 oz smoked honey
1/2 oz lemon juice
Dash of black walnut bitters

Garnish: Torched rosemary (default option) or lemon wheel (second option)

Light ice

■ **White Siren**

A delicate mix of vodka, elderflower, and white tea. Together these notes sing on your palette.

2 oz vodka
3/4 oz elderflower liqueur
1/4 oz lemon juice
1/2 oz white peach syrup

Garnish: Dried lemon wheel or dried rose petals

Light ice

■ **Sea Spritz**

Tropical rum and elderberry, kissed with lime and bubbles a toast to the ocean's treasures.

2 oz white rum
1/2 oz elderberry liqueur
1/2 oz lime juice
2 oz soda water
Couple drops of grenadine

Garnish: mint sprig

Light ice

■ **Old Fashioned**

A classic, elegant cocktail with whiskey, rich with aromatic citruses, and a cherry to top it off

2 oz bourbon
1 teaspoon simple syrup
3 dashes Angostura bitters

Garnish: orange wheel and maraschino cherry

Light ice

■ **Moscow Mule**

A popular cocktail with a punch of ginger and a hint of lime to round it out.

2 oz vodka
1/4 of a lime
Ginger beer

Garnish: lime wheel

With ice

*To make a Kentucky Mule, substitute the vodka for bourbon

■ **Mojito**

A refreshing drink of mint and lime, on top of a white rum (or tequila for special requests)

2 oz white rum
A few mint leaves
1/2 oz simple syrup
1 oz lime juice

Garnish: lime wheel

Light ice

*For a non-alcoholic version, called a Nojito, omit the liquor and add a little extra mint and lime