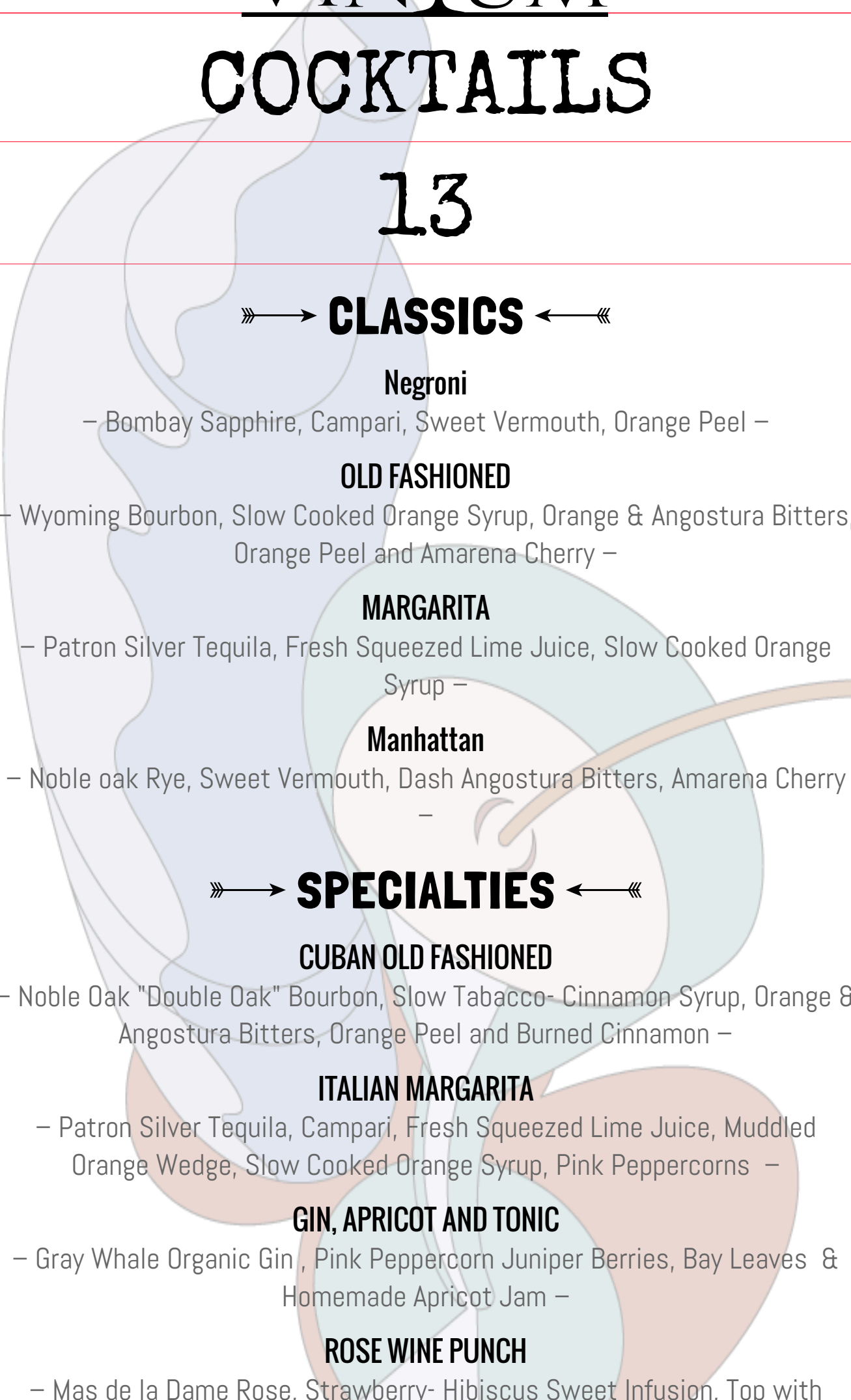




# VINUM

## COCKTAILS

### 13

#### »→ **CLASSICS** ←«

##### **Negroni**

– Bombay Sapphire, Campari, Sweet Vermouth, Orange Peel –

##### **OLD FASHIONED**

– Wyoming Bourbon, Slow Cooked Orange Syrup, Orange & Angostura Bitters, Orange Peel and Amarena Cherry –

##### **MARGARITA**

– Patron Silver Tequila, Fresh Squeezed Lime Juice, Slow Cooked Orange Syrup –

##### **Manhattan**

– Noble oak Rye, Sweet Vermouth, Dash Angostura Bitters, Amarena Cherry –

#### »→ **SPECIALTIES** ←«

##### **CUBAN OLD FASHIONED**

– Noble Oak "Double Oak" Bourbon, Slow Tabacco- Cinnamon Syrup, Orange & Angostura Bitters, Orange Peel and Burned Cinnamon –

##### **ITALIAN MARGARITA**

– Patron Silver Tequila, Campari, Fresh Squeezed Lime Juice, Muddled Orange Wedge, Slow Cooked Orange Syrup, Pink Peppercorns –

##### **GIN, APRICOT AND TONIC**

– Gray Whale Organic Gin , Pink Peppercorn Juniper Berries, Bay Leaves & Homemade Apricot Jam –

##### **ROSE WINE PUNCH**

– Mas de la Dame Rose, Strawberry- Hibiscus Sweet Infusion, Top with Prosecco –