



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 –

Bee's Knees

– Bulldog Gin, Lime Juice, Honey, Peach Giffard –

»→ **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 –