

## Specialty Drinks and Classic Cocktails - \$9

**Berry Kiss** – Mixed berry premium vodka martini with a sugar rim.

**Pearini** – Pear nectar martini; premium vodka and pear nectar with a touch of Frangelico.

**Nutty Russian** – A hazelnut infused Black Russian; premium vodka, Kahlua and Frangelico.

**Nutini** – Almond and hazelnut martini; premium vodka, Frangelico, and Disaronno.

**Chocolate Martini-Light** – Light chocolate vodka martini; premium vodka and Crème de Cocoa.

**Chocolate Martini-Dark** – Dark chocolate vodka martini; premium vodka and Godiva liqueur.

**Vanilla Swirl** – Chocolate and vanilla blend; premium vodka, Crème de Cocoa, Godiva and vanilla.

**Mochatini** – Chocolate and coffee vodka martini; premium vodka, Godiva liqueur and Kahlua.

**Blue Pom** – Pomegranate and blueberry premium vodka martini with a sugar rim.

**Appletini** – Premium vodka and apple pucker.

**Mint Julep** – A sweet blend of Makers Mark whiskey, mint, and simple syrup.

**Manhattan** – The classic one to three ratio with Maker's Mark and sweet vermouth.

**Cosmopolitan** – Fruity cocktail of premium vodka, triple sec, lime and cranberry.

**Mojito** – A sweet blend of premium light rum, lime, mint and simple syrup.

**Gimlet** – Premium vodka or gin with sweetened lime juice.

**Vodka Martini** – Premium vodka and dry vermouth served with stuffed olives.

**Lemon Drop Martini** – The traditionally sweet lemon cousin of the vodka martini.

**Gin Martini** – Premium gin and dry vermouth served with stuffed olives.

**Whiskey Sour** – Maker's Mark, classic sour and soda.

**Amaretto Sour** – Disaronno, classic sour and soda.

**Negroni** – Gin, sweet vermouth and Campari, a traditional Italian pre-dinner digestive.

**Campari and Soda** – Another Italian classic digestive good before or after your meal.

## Cordials

<b>Remy Martin VSOP</b>	<b>\$15</b>
<b>St Remy Napoleon Brandy</b>	<b>\$8</b>
<b>Disaronno Amaretto</b>	<b>\$9</b>
<b>Averno Amaro</b>	<b>\$9</b>
<b>Inga Di Moscato Grappa</b>	<b>\$15</b>
<b>Campari</b>	<b>\$9</b>
<b>Chambord</b>	<b>\$11</b>
<b>Frangelico</b>	<b>\$8</b>
<b>Grand Marnier</b>	<b>\$13</b>
<b>Pallini Limoncello</b>	<b>\$8</b>
<b>Pernot Anise</b>	<b>\$8</b>
<b>Sambuca Romana</b>	<b>\$8</b>
<b>Bailey's Irish Cream</b>	<b>\$8</b>
<b>Godiva Chocolate</b>	<b>\$9</b>