NOMAD COCKTAILS

16

APEROL SPRITZ
APEROL, CAVA, SPARKLING WATER

SIPPY CUP
THE LITTLE BROTHER TO THE MULE
APERNO AMARO, VERMOUTH DI TORINO, GINGER, LIME, SPARKLING WATER

ESPRESSO MARTINI
WHEN YOU NEED A LITTLE PICK ME UP
VODKA, AGED AQUAVIT, COLD BREW, SALT

NOD TO NOTHING
GIN GIMLET WITH FLORAL NOTES
LONDON DRY GIN, JASMINE, LEMON, APRICOT, YUZU

SHERRY PAINKILLER
IF YOU LIKE PINA COLADAS
AMONTILLADO SHERRY, DARK RUM, COCONUT, PINEAPPLE, LIME, ORANGE

HOT LIPS
SPICY AND SMOKY MARGARITA
TEQUILA, MEZCAL, JALAPEÑO, PINEAPPLE, LEMON, VANILLA

PINK ELEPHANT
TROPICAL, TIKI, TEQUILA
BLANCO TEQUILA, APEROL, CHERRY, ORGEAT, PASSION FRUIT, PINEAPPLE, THAI BIRD CHILI

START ME UP, ONE MORE TIME
A BOURBON SOUR TO CURE IT ALL
BOURBON, PALO CORTADO SHERRY, BROWN BUTTER, GINGER, LEMON, HONEY

DIRTY MARTINI
OUR TAKE ON A CLASSIC
BUTTER-WASHED ELYX VODKA, SPANISH VERMOUTH, CASTLEVETRANO OLIVES, WHITE BALSAMIC

PANAMERICANO
LIGHTER FLORAL NEGRONI VARIATION
PISCO, COCCHI AMERICANO, BLANC VERMOUTH

EN MAISON
AN OLD FASHIONED WITH MAPLE AND COFFEE
JAPANESE WHISKY, RYE WHISKEY, AMONTILLADO SHERRY, BENEDICTINE, MAPLE, VERJUS, COFFEE

NORTH SEA OIL
SMOKEY AND STIRRED
AGED AQUAVIT, ISLAY SCOTCH,

TO SHARE

DRY MARTINI
(4) CHAMPAGNE MIGNONETTE
LONDON DRY GIN, CHAMBERY DRY VERMOUTH, ACCOMPANIMENTS
45

DIRTY MARTINI
(4) VODKA, OLIVE BRINE, LOTS OF OLIVES
45

EXPLOSION
VODKA, FINO SHERRY, VELVET FALERNUM, PASSIONFRUIT, VANILLA, LIME, PROSECCO
110