

cocktails

TANGERINE WHIP 15

Tangerine Elixir, Oat Milk, New Amsterdam
Vodka, Blended & Frozen, garnished with an
orange slice

ORANGE CRUSH 16

Absolut Mandrin Vodka, Grand Marnier,
Orange Juice, Fresh Sour, Garnished with
Orange Slices & Mint

APPLETON MAI TAI 15

Appleton Estate Signature Blend Jamaican Rum,
Fresh Lime, Orgeat, Orange Curacao, Garnished
with Lime & Mint

SIREN'S SCALES 15

Flor de Cana 4 Year Rum, Mint, Simple
Syrup, Fresh Lime, House Prosecco,
Dragonfruit, Garnished with a Disco Lime

OAXACAN WAVES 16

Codigo Blanco Tequila, Fresh Lime, Blitzed
Blueberry Agave, Lavender Bitters, Garnished
with Blueberry & Lime Flag, Tajin Rim

AMALFI POLLINATOR 15

Malfy con Limone Gin, Fresh Lemon, Honey,
Lavender Bitters, Topped with Soda, Garnished
with a Dehydrated Lemon

WHERE'S THE HELICOPTER PAD? 18

Woodford Reserve Bourbon Whiskey, Fresh Lemon, Simple
Syrup, Cherry, Fee Brothers Whiskey Barrel-Aged Bitters,
Garnished with a Lemon Wheel & Gold Flake

Frozen Libations

15

Pina Colada, Strawberry Daiquiri, Mango
Daiquiri, Raspberry Daiquiri, Rum Runner,
Margarita

All Frozen Libations Available as Non-Alcoholic for \$8



We pride ourselves in providing gluten free menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary needs or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.