

**Bon Bon Vivant**

Drink. Dance. Be merry. Named for one of our favorite bands, this sweet and sour cocktail combines house-made tamarind syrup, Cantera Negra tequila and a hint of St. Germain Elderflower liqueur. Served up.

*-Created by Juan*

**Nine-Tails**

The quintessentially Spring Cherry Blossom flower features in our Japanese whisky sour. Featuring Kojiki Japanese whisky and house-made cherry blossom syrup shaken with a hint of honey and lemon. Served up in a coupe.

*-Created by Jason*

**It's Candy Mountain, Charlie**

Featuring citrus forward Brooklyn gin, house-made strawberry kiwi syrup, and a bit of fresh mint. Served up in a coupe with a strawberry cotton candy cloud and edible rice paper butterflies.

*-Created by Grace*

**The Hammered Smith**

Lush house-made syrup of fresh blackberry and Crème de Mure combine with Russell's Reserve 6 Year rye and Antica Italian sweet vermouth. Served over a rock with a blackberry macaron created in the Peppermill bakery.

*-Created by Victor*

**A Distant Relation**

If the Boulevardier is family to the Negroni, this is their long-lost cousin. Featuring tarragon infused bourbon, Lillet Blanc, and Luxardo Bitter Bianco. Served up in a coupe. *-Created by Kagen*

**Spring Court**

Empress gin features with a house-made lemon lavender cordial, and a touch of Chateau Aloe liqueur. Served up in a coupe, topped with a house-made vanilla foam.

*-Created by Tia*

**Yo Ho Ho**

Pineapple and passion fruit are the stars of our tiki inspired daquiri. Featuring Plantation Pineapple rum, Pussers Royal Navy rum, and a house-made pineapple passion fruit syrup. Served up in a coupe, topped with a pineapple flower and house-made coconut passion fruit whipped cream.

*-Created by Devon*

**Cocktails \$19**