

SPECIALTY COCKTAILS

THE KEY	
2 GRAN PATRON PLATINUM COCKTAILS	500
2 FRESH OYSTERS	
1 FANTASTIC ROOM W/ INTIMACY KIT	
CRYSTAL MARY	15
Crop tomato vodka with muddled cucumber, horseradish, tabasco & cracked black pepper	
PORT ROYALE	14
Bombay Sapphire gin combined with Creole Shrub, Grahams Six Grapes, and orange juice	
SNOW STORM	14
biscotti liquer, Stoli vanilla & Amaretto diSarono shaken with cream	
FRENCH KISS	15
Grey Goose la Poire, Cassis & pineapple splashed with champagne	
ALWAYS IN FASHION	15
cherry infused Knob Creek muddled with blood orange, bitters & sugar	
WINTER WARMER	16
Gran Marnier infused with vanilla & strawberries. served warm	
RIGHT AWAY	14
kumquat infused Right gin served over ice & splashed with soda	
HONEY BEE	16
lavender infused Belvedere vodka steeped with green tea, poured over honey (for 2)	
CRANBERRY BOB	15
cinnamon infused Rhum Clement & appelkorn liquor, combined with muddled cranberries & a splash of lemon	
EFFEN CHERRY BOMB	14
Godiva chocolate liquor & Effen black cherry vodka with a touch of Baileys	
BLACK & BLUE	14
Stoli Blu vodka shaken with massenez crème de mure, taste of lemon, bubbled with Veuve Clicquot	
WAKE UP CALL	14
espresso, Jameson, Kahlua, & Frangelico severely shaken with creamy Baileys	
VEUVE CLICQUOT CHAMPAGNE COCKTAILS	17
KIR ROYALE, BELLINI OR MIMOSA	
THE PAINKILLER	
Bullet bourbon & Pama pomegranate	
VELVET SEDUCTION	
massenez crème de mure wild blackberry	
FRESH BERRI FIZZ	
assorted fresh berries & rosé champagne	
THE RICKI	
fresh raspberry lime & massenez ginger	