

## **“Perfect Ten” Specialty Cocktails**

### **HK Antioxidant 15**

*veev, agave syrup, lemon juice, blueberries, mint*

### **The BEETles 16**

*hendrick’s gin, st. germain, beet bramble, cucumber,  
volcanic black salt*

### **Midnight Fizz 18**

*grey goose vodka, crème de violette, pomegranate shrub,  
fever tree mediterranean tonic, pomegranate seeds*

### **Mexican Monastery 15**

*del maguey vida mezcal, frangelico,  
strawberry-basil syrup, lemon juice, basil*

### **Reviving the Spirit\* 18**

*roku gin, lillet blanc, solerno, lemon juice,  
egg white foam, absinthe mist*

### **Pendergast 17**

*j. rieger’s kansas city whiskey, benedictine,  
carpano antica formula, barrel aged bitters*

### **Buffalo in the Wheat Field 16**

*hickory smoked sour cherry wheatley vodka,  
buffalo trace bourbon-orange syrup, black walnut bitters*

### **Edinburgh Parlay 19**

*balvenie caribbean cask scotch 14yr., solerno,  
lemon bitters, booker’s caramelized glass*

### **Tusky Triangle 17**

*la marca prosecco, strawberry infused tito’s vodka,  
rhubarb bitters soaked sugar cube*

### **Supersonic G & T 18**

*hendrick’s gin, yuzu juice, grapefruit syrup, ruby red grapefruit juice, fever tree mediterranean tonic, pink  
peppercorns, burnt rosemary*

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.