

COCKTAILS

LE PASSION

U BE SOUR

OUR COCKTAIL PHILOSOPHY

Every cocktail we serve is crafted with precision, passion, and respect for quality.

We use only **freshly pressed juices, house-made syrups, and premium spirits** — never artificial mixes.



LYCHEE LUXE MARTINI 20

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This is our **Signature Lychee Martini**, crafted with **Grey Goose** and bursting with **fresh lychee flavor**. Brightened with **Yuzu** and a subtle touch of **Coconut**, it delivers a smooth, tropical vibe that feels like summer all year round



LIGHT OF THE SEA 40

This Modern take on an old-fashioned is both smooth and a bit boozy, using **Legendary Hibiki Harmony Japanese Whiskey**, a touch of **Aloe Liqueur**, and **Thai Bitters** with a smoke show Finish





LE PASSION 18

An Upgrade from your typical Tiki Bar Cocktail, starting with **Bacardi Rum** and naturally sweetened with **Fresh pineapple juice** and a **Passionfruit Liqueur**, and rounded out with **Jamaican Bitters**



PORTS KISS 22

This uniquely driven cocktail offers an array of flavors, starting with **Hennessy VS Cognac, Lo-Fi Amaro,** Balanced with **Fresh Strawberry Juice,** and a house-made **Balsamic Port Reduction**



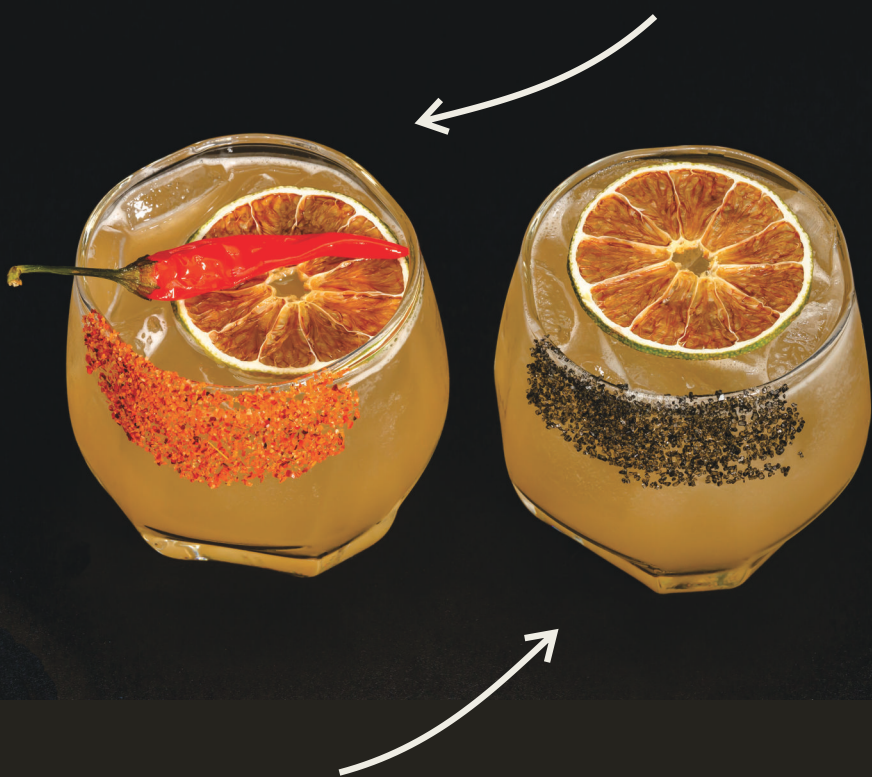
U BE SOUR 18

Not your **Dad's Gin Sour** made with our Homemade **Limoncello** and **Citadelle Gin**, exploding with you the beautiful color and flavor of **Ube**, a **Japanese Sweet Potato**, all clarified



EL PICANTE 23

Don't be afraid of adding a bit of spice to your life, starting with **Casamigos Blanco**, **Cointreau**, and fresh juiced **melon** with **Habanero Bitters** if you dare to amp up the spice with a bite of the **candied chile**



CASA BREEZE 22 (NON-SPICY VERSION OF EL PICANTE)

Casamigos Blanco, **Cointreau**, and hand-pressed **melon juice** shaken to perfection — a bright, silky cocktail that's as breezy as its name



AZTEC FUSION 20

In this modern creation, we blend **Illegal Mezcal** and **Espolòn Reposado Tequila** with **fresh basil** and a hint of **grapefruit**, resulting in a beautifully balanced cocktail that's smoky, bright, and effortlessly refined.





BITTER HOUND 22

A Trip Around the World for this Elevated Salty Dog Inspired Cocktail Starting with a Rose-petal Infused Tanqueray 10 Gin, **Fresh Grapefruit Juice** and a touch of **Campari** for that slight bitter finish



QUEEN OF EVERYTHING 21

A vibrant, floral-forward cocktail where hibiscus-infused **tequila** meets bright **grapefruit** and **fresh lemon**.

Finished with a touch of **Elderflower** and topped with **Prosecco**, it delivers a sparkling, elegant lift with a refined botanical sweetness in every sip

The price of the cocktail depends on
the spirit and brand of your choice

Smoked Old Fashioned extra \$2



OLD FASHIONED

Bourbon, Angostura, orange, cherry

SMOKED OLD FASHIONED

**Bourbon, Tabacco Bitters, orange,
cherry, smoke**

CLASSIC COCKTAILS SPECIALTIES

*The price of the cocktail depends on
the spirit and brand of your choice*

Bees Knees

Gin, Honey, Lemon, Black Lemon Bitters

Southside

Gin or Vodka, lime, Simple, Mint,
Trinity Bitters

Vesper

Gin, Vodka, Lillet Blanc, Lemon Accent

Paloma

Tequila, Grapefruit, Lime, Agave, Aperol

Whiskey Sour

Whiskey, Lemon, Demerara, Egg White,
Angostura Bitters

NICK AND NORA CLASSICS

The Last Word 16

Tanqueray Gin, Faccio Brutto,
Luxardo Cherry Liqueur, Lime

Aviation 16

Tanqueray Gin, Luxardo Cherry Liqueur,
Violette Liqueur, Lemon

Naked and Famous 16

Illegal Joven Mezcal, Aperol, Faccio Brutto,
Lime, Peychaud

Paper Plane 16

Makers Mark Bourbon, Amaro Nonino,
Aperol, lemon, Peychaud

MARTINI



LEMON DROP MARTINI

Vibrant flavors of **Citrus** and Sweet
made with **Vodka, Cointreau**
and **Fresh Lemon**

ESPRESSO MARTINI

Rich, smooth, and energizing
with **Vodka, Espresso, and Borghetti**



MARTINI

DIRTY MARTINI

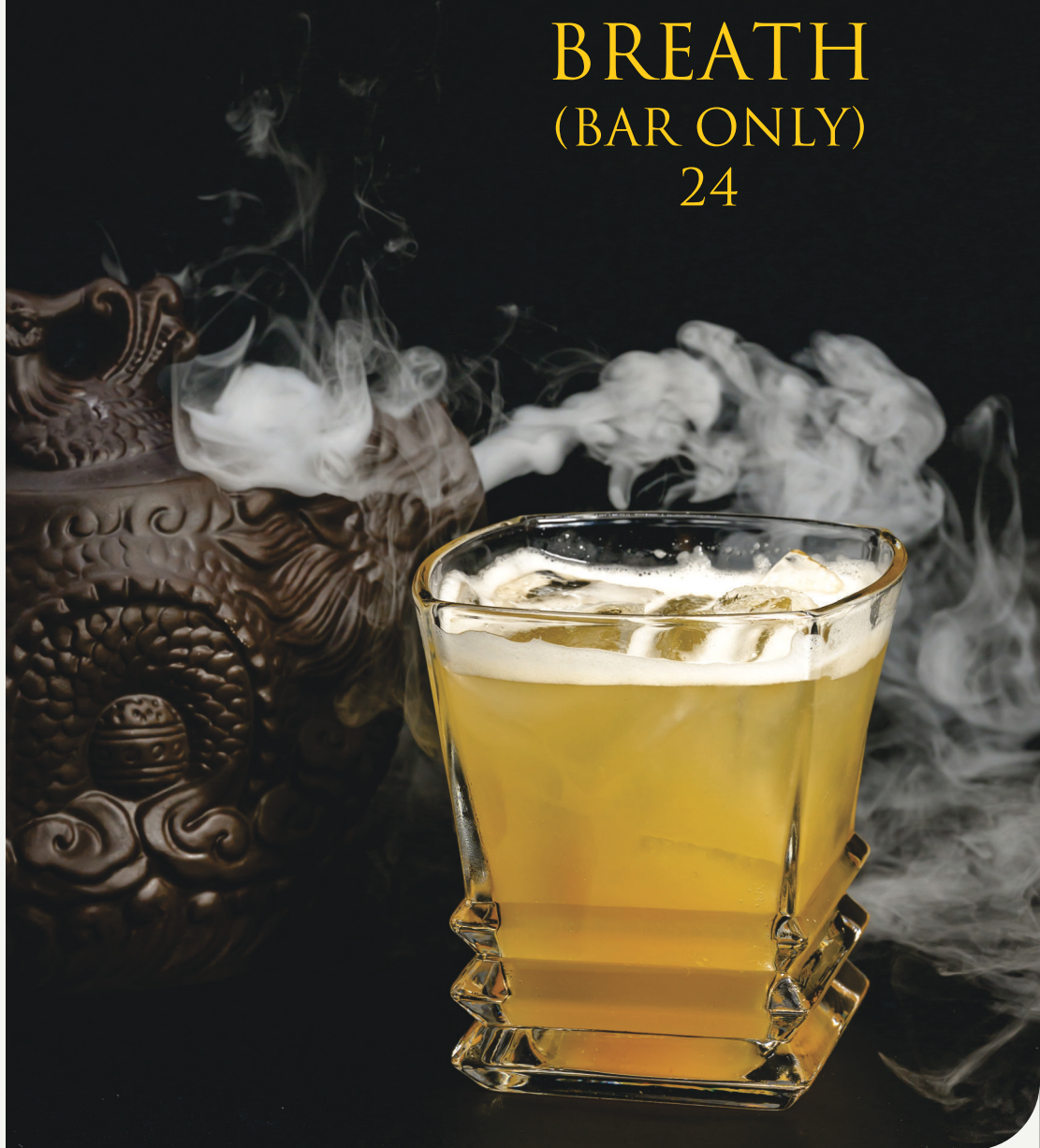
Classic and bold with **Vodka**,
Dry Vermouth, and **Olive Brine**

VESPER

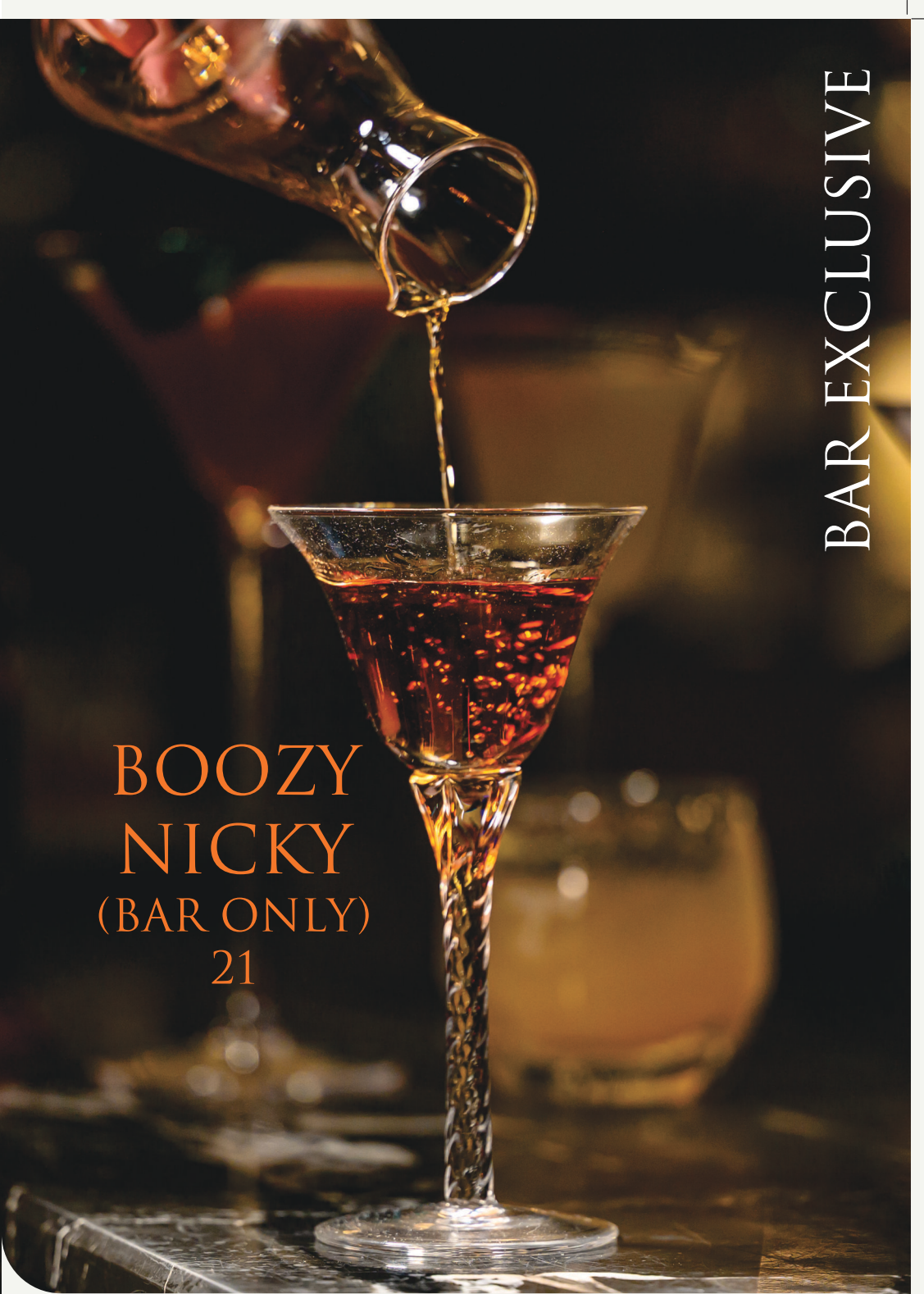
The Original James Bond Martini stirred
with **Gin**, **Vodka** and **Lillet Blanc**

BAR EXCLUSIVE

DRAGON BREATH (BAR ONLY) 24



A fresh, botanical cocktail featuring **Basil Hayden's Bourbon** and **Earl Grey–infused Lillet Blanc**, brightened with **fresh ginger** and **tobacco bitters**, then finished with a dramatic touch of **dragon's smoke** for depth and intrigue

A close-up photograph of a hand pouring a dark, amber-colored liquid from a bottle into a martini glass. The liquid is captured mid-pour, creating a thin stream. The glass is partially filled with the same liquid. The background is dark and out of focus, showing other glasses and bar equipment. The lighting is warm and focused on the glass and the liquid being poured.

BAR EXCLUSIVE

BOOZY
NICKY
(BAR ONLY)
21

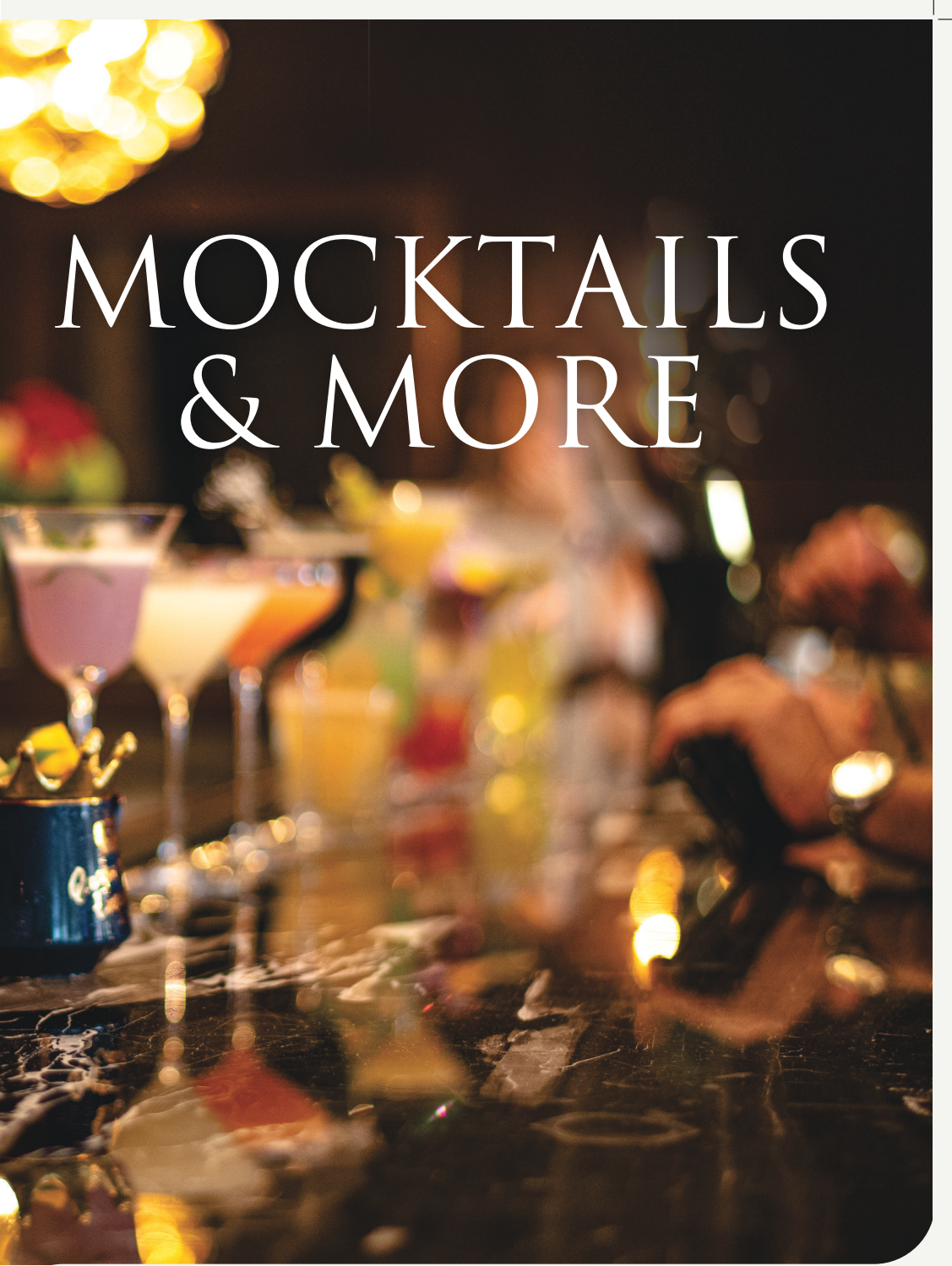
A spirit-forward cocktail of **Elijah Craig Rye Whiskey**, **Nonino Amaro**, and a touch of **Calvados**, artfully stirred and finished with a whisper of **absinthe** — smooth, aromatic, and impeccably balanced

A photograph of three zero-proof cocktails in elegant glasses on a bar counter. The cocktails are orange, red, and pink, each garnished with fresh fruit and herbs. The background is a blurred bar with warm lighting.

ZERO-PROOF CREATIONS



Our non-alcoholic selection is crafted with the same care and creativity as our signature cocktails.



MOCKTAILS & MORE

Each drink features **freshly pressed juices, house-made syrups, and natural ingredients**, offering full flavor without the spirits.

Thoughtfully designed by **Clint Loker**, our mixologist and bar manager, these refreshing creations deliver balance, depth, and sophistication — proving that great taste needs no alcohol.



STRAWBERRY FIZZIE 15

This citrus-forward mocktail combines **fresh-squeezed lemon and grapefruit** with **juiced strawberry**, then finished with a splash of **sparkling bubbles** for an elegant, refreshing twist.



DETOX TO RETOX 15

A bright and energizing blend of **fresh ginger, basil, and orange**, finished with a hint of **cayenne pepper** for a refreshing kick that awakens the senses.

LYCHEE PARADISE 15



This sweet, velvety mocktail layers **lychee and fresh pineapple juice** with a gentle **coconut finish** and a delicate **rose accent**, creating a smooth, tropical indulgence in every sip

VIRGIN SPIRIT COCKTAILS

Virgin Campari Spritz - 15

Zero Proof Aperitif Liqueur combined with NA sparkling wine and an Orange accent

Virgin Gimlet - 15

Zero proof Gin shaken with fresh Lime Juice, simple syrup, and garnished with Mint

Virgin Paloma - 15

Zero Proof Agave spirit mixed with fresh-squeezed Grapefruit and Agave

Virgin Whiskey Sour - 15

Zero Proof Whiskey with bright Lemon, Demerara, and egg whites double shaken for texture

WATER

Saratoga Still 7

Saratoga Sparkling 7

SODA

Coca Cola 5

Diet Coke 5

Sprite 5

Lemonade 5

Fever Tree Ginger Ale 7

Fever Tree Ginger Beer 7

JUICES

Fresh Squeezed Orange Juice 7

Fresh Squeezed Grapefruit Juice 7

Pineapple Juice 5

Cranberry Juice 5

ZERO ALCOHOL WINE

Plus and Minus Blanc de Blanc,
Southern Australia 18/70

Plus and Minus Sauvignon Blanc,
Southern Australia 18/70

Plus and Minus Rose,
Southern Australia 18/70

Plus and Minus Pinot Noir,
Southern Australia 18/70

FRESHLY PRESSED JUICES

APPLE 10

CARROT 10

ORANGE 10

PINEAPPLE 10

