

TAPASTRE / PROJECT PUB

Seasonal Cocktails \$13

Guide My Sleigh

Applejack, Spiced Pear,
Spiced Cranberry Syrup, OJ,
New England Bitters

New Year, Same Me

Gin Mare, Italicus Liqueur,
Pomegranate Juice, Lemon,
Rosemary, Topped With Prosecco

Honey, It's Thyme

Gin Mare, Honey-Thyme Syrup,
Roasted Beet Purée, Lemon

Smo-Quito

Smoked Coconut Milk,
House-Infused Spiced Rum, Vanilla

One Tequila, Two Tequila

Ocho Reposado Tequila,
Solerno Blood Orange Liqueur,
Ginger-Agave Syrup, Sage,
Lime, Blood Orange Juice

Cat and Mouse

Tom Cat Gin, Glenmorangie,
Honey-Ginger Syrup,
Demerara, Fresh Lemon,
Winter Melon Bitters

Winter Cosmo

Vodka, Pomegranate Liqueur,
Solerno Blood Orange Liqueur,
Blood Orange Juice, Lime

Mele Kalikimaka

White Rum, Avua Amburana,
Spiced Pear Liqueur, Guava, Lime,
French Toast Syrup, Burlesque Bitters

Smoke 'n Tea

Few Immortal Rye, Rooibos Syrup,
Lapsang Bitters, Smoked Glass

Scott Calvin

Vodka, Vanilla Vodka,
Chocolate Marshmallow Syrup

Oaxaca Fresca

Xicaru Silver Mezcal,
Green Chartreuse, Passionfruit,
Lime, Demerara

N'awlins Pardi

Redemption Bourbon, Port Wine,
Cajun-Chili Syrup, Brown Sugar, Lemon,
Burlesque Bitters