

Lea

COCKTAILS

The Bushwacker \$14

Buffalo Trace bourbon, blackberries, Cointreau Noir, Cardamon syrup, fresh lemon juice



Pink Panther \$14

Tequila -or- Vodka, house watermelon purée, fresh lime juice, agave nectar, orange bitters



Peach Storm \$15

Captain Morgan, peach purée, organic maple syrup, fresh lemon juice, habanero bitters, Amaro Lucano



Midtown Mule \$15

Vodka, St. Germain, ginger purée, fresh lime, mint, prosecco



Tropical Toki \$14

Sake, kiwi purée, Midori Melon, fresh lime juice, burlesque bitters



Dusk Till Dawn \$15

Gracias a Dios mezcal, jalapeno infused tequila, pineapple, fresh lime juice, Aperol, salted rim



Cucumber Rush \$14

The Botanist Gin, fresh cucumber, elderflower liquor, ginger purée, fresh lime juice



Fig and Heavy \$15

Michter's bourbon, fig purée, fresh lemon juice, cinnamon syrup, cherry liqueur



Smoky Affair \$15

Laphroaig 10, apple brandy, Basil Hayden's bourbon, agave nectar, angostura bitters



Urban Sidecar \$16

Remy 1738 Cognac, Cointreau, Michter's Rye, fresh lemon juice, sweet peppercorn rim



Elyxir \$16/45

Elyx Vodka, grapefruit juice, house-made pineapple syrup, lime juice, rhubarb bitters, ginger beer



Scottish Black Tie \$24

Oban 14, Port Charlotte Heavily Peated, Singleton 12, Angostura and black walnut bitters, Montenegro, Carpano Antica Formula, spritz of absinthe

Mixology by Marcio Rodrigues & Parker Boase