



Cocktail Atelier

MARTINI

Vesper, Traditional Botanist or Grey Goose,
Cosmo, MSG Lemon Drop
Garnish: Olives, Bleu Cheese Olives, Lemon Twist,
Orange Twist, Olive Brine

\$84

SPRITZ

Aperol, Hugo, Limoncello Basil, Adami Prosecco
Garnish: Oranges, Lime, Mint, Basil, Lemon

\$79

CHAMPAGNE OF BEERS

Sphagett: Miller High Life, Aperol, Lemon Juice, Lemon Twist

\$38

SERVED EXCLUSIVELY ON THE PATIO AND AT THE CHEF'S COUNTER