



THE FRONT ROOM

BAR & LOUNGE

Cocktail Artist, Chrysti Kehr

SIGNATURE COCKTAILS

THE 'ALAMEDA' MULE 11

Hangar 1 vodka, Bundaberg ginger beer, fresh lime juice, served on the rocks in a copper mug

STOCKHOLM 75 12

Absolut Citron vodka, shaken, served in a sugar rimmed martini glass, topped with Roederer Estate Brut

'TOP' MANHATTAN 12

Woodford Reserve bourbon, Carpano Antica, bitters, garnished with a bourbon-infused cherry

PALOMA 12

Espolon tequila, fresh-squeezed grapefruit juice, club soda, a splash of agave nectar, served on the rocks with a salted rim

BASIL GIN SMASH 12

Hendrick's gin, housemade basil-infused syrup, lime juice, shaken, served up with a basil leaf garnish

ROSEMARY DROP 11

Square One Botanical vodka, housemade rosemary simple syrup, shaken with fresh squeezed lemon juice

ROCKY MOUNTAIN RYE 13

Knob Creek rye, Bepi Tosolini amaretto, fresh lime juice, egg white, served up with an orange twist

CELEBRITA 12

Don Julio Blanco tequila, Cointreau, agave nectar and lime juice, served up in a citrus salt rimmed coupe

THYME FOR AN OLD FASHIONED 13

Basil-Hayden's bourbon, aromatic bitters, house-blistered strawberries muddled with thyme from our garden, served on the rocks

PEACH MOJITO 13

Flor de Cana rum with housemade mint and puréed peach simple syrup, fresh lime juice and club soda, served on the rocks with a mint and peach garnish

JARDESCA SEASONAL COCKTAILS 11/12

*Jardescas California Aperitif with seasonal ingredients
Inquire with your server*

SANGRIA 11

Ketel One Oranje vodka, red wine, Korbel brandy, orange juice, finished with ginger ale