



THE FRONT ROOM

BAR & LOUNGE

Cocktail Artist, Chrysti Kehr

SIGNATURE COCKTAILS

THE 'ALAMEDA' MULE 12

Hangar 1 vodka, Fentiman's ginger beer and fresh lime juice. Served on the rocks in a copper mug

TEA FOR THREE 13

Darjeeling-infused Tru Organic Garden vodka, black tea lemonade, and sprinkled with Chamomile tea shrub, served up

CUCUMBER MINT GIMLET 12

Ketel One Botanical Cucumber & Mint vodka, simple syrup and fresh lime juice. Shaken and served up with a cucumber and mint garnish

STOCKHOLM 75 13

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

'TOP' MANHATTAN 14

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

LOLITA 14

Espolon tequila, Illegal "Joven" mezcal, Grand Marnier, pineapple juice, and jalapeños, rimmed with salt and Espelette pepper powder

THE INDIFFERENT 14

Hendrick's gin, Galliano, Fruitlab Jasmine liqueur, fresh-squeezed citrus, topped with ginger ale and garnished with a dried persimmon

ROSEMARY DROP 12

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

CELEBRITA 13

Don Julio Blanco tequila, Cointreau orange liqueur, Tres Agaves agave nectar and fresh lime juice. Served up in a citrus salt rimmed coupe

HARVEST APPLE OLD FASHIONED 14

Basil-Hayden's bourbon, Barkeep's apple bitters, muddled with a sugar cube, orange wedge and a bourbon-infused Luxardo cherry, topped with a splash of club soda and garnished with a dehydrated apple slice

SANGRIA 12

Ketel One Oranje vodka, red wine, Christian Brothers "Sacred Bond" brandy and orange juice. Finished with ginger ale