



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

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

BAJA HUMBUG 14

Illegal "Joven" mezcal, Espolon tequila, Ancho Reyes chile liqueur, pomegranate juice, fresh lime juice and a splash of mezcal-infused fig puree

BASIL GIN SMASH 13

Hendrick's gin, house made basil-infused syrup and fresh lime juice. Shaken and served up with a basil leaf garnish

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

THE HORN OF PLENTY 13

Flor de Cana rum, Grand Marnier orange liqueur, blistered cranberry and pear puree, fresh lime juice, club soda. Served on the rocks

SANGRIA 12

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