

Tales of Cocktails

By Hidden Kitchen Restaurant

Seasonally Inspired

-  **Summerfield** - \$16
| Red berry infused vodka, raspberry cordial, lemon, pineapple, prosecco |
-  or  **Copacabana Colada** - \$16
| Aged rum, coconut, blended pineapple and whole lime, dark rum floater |
-  **Fresh & Cool** - \$15
| Butterfly pea flower infused gin, cucumber, lime, herb syrup, mint, tonic |
-  **Apple Wedding Spritz** - \$15
| Apple infused vodka, lemon, elderflower, sparkling wine |
-  **Lucy'sFizz** - \$15
| Grapefruit vodka, St. Germain, Aperol, fresh lemon, sparkling wine |
-  **Island Vibes** - \$16
| Tropical rums, Passoa, Midori, orange, pineapple, homemade pomegranate grenadine |

Signatures

-  or  **Softa to Tokio** - \$16
| Plum spirit, yuzu, matcha, basil syrup, pineapple, lemon |
-  **Piña Fuego** - \$16
| Tequila blanco, mezcal, pineapple/vanilla cordial, fresh lime, fire tincture |
-  **Mind your Business** - \$16
| Bourbon, Campari, peach purée, lemon, ginger beer |
-  **Elevated Aviation** - \$16
| Lavender gin, Crème de Violette, lime, floral syrup, signature foam, rose water |

Classics With A Twist

-  **Old Fashioned Friend** - \$18
| Aged rye, allspice dram, Heering cherry, black walnut bitters, wood chip smoke |
-  **Lychee in a Coupe** - \$16
| Vodka, Soho, yuzu, lychee marinade |
-  **Super Berry Mojito** - \$16
| White rum, berries, lime, simple syrup, bubble water |
-  or  **Hidden Margarita** - \$17
| Reposado tequila, Grand Marnier, lime, herb syrup, saline, signature foam |
-  **Sangria** - \$14
| White | ← → | Red |
-  **Mai Tai Experience** - \$16
| Aged rum, lime, orgeat, pineapple cordial, dry curacao |

...ask about our the secret Cappuccino Martini