

# Cocktails

## **PEACOCKS BASIL SANGRIA 12**

white or red wine sangria made in house from scratch

## **CUBA VIEJA 15**

brugal 1888, demerara syrup, limes, mint, angostura bitters

## **CUCUMBER SMASH 15**

knob creek bourbon, fresh cucumbers, limes, mint

## **ENGLISH LEMONADE 13**

pimm's, lemons, mint, served over crushed ice

## **CLASSIC GIN & TONIC 14**

tanqueray, juniper berries, twists of lemon, lime & orange, Fever Tree Tonic

## **GARDEN MULE 13**

tito's Vodka, lime juice, fever tree-ginger beer, lychee purée

## **COCONUT GROVES' OLD FASHION 15**

coconut washed elijah craig small batch bourbon, demerara syrup, bitters

## **T.B.A Market Price**

to be announced features the freshest in season ingredients, crafted into a unique cocktail experience. Ask your server

## **SUFFERINGBASTARD 14**

plymouth gin, diplomatico rum, fever tree ginger ale, lime juice, bitters

## **HIBISCUS MARTINI 14**

hibiscus titos vodka, passion fruit puree, lime juice, edible flower

## **DESERT ROSE 16**

mezcal, ancho reyes verde, agave, lime juice, cucumber, mint, pineapple juice

## **TIGER TAIL 15**

trois rivieres rhum agricole, bacardi superior, coconut milk passionfruit purée, sweetened condensed milk/bitters

## **PLANT MEDICINE 14**

monkey shoulder scotch, sage ginger honey, lemon juice

## **TIKI-BIRD 16**

bacardi superior, brugal 1888, green chartreuse, pineapple juice, golden falernum, bitters

## **WILD LADY 16**

mezcal, bombay sapphire, thyme cointreau, lemon juice, simple syrup, egg whites