



# DRINKS MENU



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## SIGNATURE

- Summer in Tottori** 14  
Roku gin, st germain, matcha, lemon and honey tea.
- Naughty Star Martini** 16  
Grapefruit infused vodka, passion fruit, oolong tea, lychee, pineapple, champagne foam.
- Paloma Spritz** 13  
Rosemary infused tequila, agave, lime juice, grapefruit soda.
- Morao** 15  
Amontillado infused with cinnamon, malibu, and coconut puree.
- Red Earth** 17  
400 conejos, aperol, orange wine, vermouth, ginger, cold pressed beets.
- Sage and Salt** 14  
Bulleit, matcha tea, stilla bunt, lemongrass syrup, soy salt.
- Black Garlic & Charcoal Margarita** 15  
Tequila, fresh lime juice, black garlic syrup, agave, charcoal.
- Rojo Fizz** 14  
Campari, orange juice, passion fruit, eggwhite.e.
- Figspire** 16  
Fig sour, irish whiskey, plum liqueur, lemon juice, fig, eggwhite, nutmeg.
- Tropical Negroni** 16  
Coconut oil infused campari, pineapple infused vermouth, vanilla syrup.

## FROZEN COCKTAILS

- Pineapple and coconut mojito** 14
- Non-alcoholic strawberry frose** 9

## SMOOTHIES

- Caribbean** 10  
Mango, papaya & pineapple.
- Berry paradise** 11  
Cherry, mango, blueberry & strawberry.
- Green** 10  
Pineapple, basil, cucumber.

## BEERS AND SELTZERS

### Draft

VA Co Free Verse	8
Peroni	9

### Bottles / Cans

Modelo	8
Miller lite	7
Guinness	9
Sierra nevada pale ale	8
Blue moon Belgian white	8
3 Notchd mango wheat	9
3 Notchd local lager	8

### Seltzers

Topo Chico	8
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## WINE BY THE GLASS OR BOTTLE

### White

	glass	bottle
Oynos "Pinot grigio"	10	35

### Bubbles

Terre di marca "prosecco"	12	40
Alain Vincey Brut NV "champagne"	16	75

### Red

Oynos Nero d'avola Merlot	10	35
Borie La Vitarèle 'La Cuvée Des Cigales'	13	45
Viña Galana 'Garnacha Tintorera'	11	35

### Rose

False Bay Rose	11	35
Ovum 'PNK Salt Rosé'	15	70

## COFFEE TEA & INFUSIONS

Espresso	3
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Espresso macchiato	4
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Americano	4
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Latte Macchiato	6
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Cappuccino	6
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Coffee with liqueur	11
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(Brandy, Baileys, Kalhúa, Frangelico)

Tea & Infusions	4
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**HAPPY HOUR**



# HAPPY HOUR

Tuesday to Friday 4 PM to 6 PM  
Saturday from 12 PM to 3 PM

## FOOD

- Loaded Rooftop Tater Tots** 5  
Topped with cheddar, sour cream, bacon bits, scallions, and a dash of hot sauce.
- Crispy Brussels Sprouts** 🌿 🍲 🥗 5  
Tossed in a honey-soy glaze, garnished with sesame seeds.
- Mediterranean Mezze Plate** 🌿 🍲 🥗 8  
Hummus, baba ganoush, marinated olives, roasted peppers, and warm pita.
- Bbq Chicken skewers** 🌿 9  
Grilled chicken marinated in BBQ sauce, served with creamy coleslaw.

🌿 Gluten Free | 🍲 Vegan | 🥗 Vegetarian

## DRINKS

### Unique happy hour cocktails:

- Spicy Watermelon Cooler** 12  
Tequila, fresh watermelon, jalapeño, lime, and agave.
- Vanilla Apple Old Fashioned** 10  
Bourbon, apple brandy, vanilla syrup, and bitters.
- Tropical Twist** 10  
Rum, passion fruit, pineapple juice, and grenadine.
- Smokey Paloma** 14  
Mezcal, grapefruit juice, agave, and lime.
- Classic Cocktails** 2  
Off regular price.
- Domestic beers and seltzers** 5
- Wine by the glass** 5  
House Red, White, or Rosé.
- Frozen Cocktails** 8

**10 off wine bottles**