

# COCKTAIL MENU

**S | P**

## **Ginger Mule**

15

Kettle One w/ Fever Tree ginger beer and a squeeze of fresh lime juice, mint sprig garnish.

## **Mojito**

15

Bacardi Superior, mint, and zesty lime juice with a splash of soda water.

## **Blue Margarita**

13 | 18

Tequila, fresh lime juice and a splash of Blue Curacao. Rimmed with salt and sugar.

*Upgrade with Patron Silver\**

## **Aperol Spritz**

13

Aperol, sparkling wine and a splash of soda water. Simple and elegant.

## **Orange Blossom**

15

Collective Arts Artisan Gin, fresh orange juice, simple syrup and orange bitters. Topped with sparkling wine.

## **Espresso Martini**

15

Kettle One Vodka, coffee liqueur and espresso with a coffee bean garnish. Fuel your night.

# SEASONS RESTAURANT

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<b>Negroni</b>	15
Collective Arts Artisan Gin, Red Sweet Vermouth, and Campari with a splash of bitters. Garnished w/ orange peel.	
<b>Lavender Haze</b>	15
Collective Arts Artisan Gin, elderflower liqueur, lavender syrup, lemon juice and egg white. Garnished with edible glitter and lemon	
<b>Black Magic</b>	15
Hounds Black Vodka, blackberry puree, lime juice and Coke Zero. Garnished with edible glitter and lime.	
<b>Raspberry Martini</b>	15
Kettle One, fresh raspberries, orange liqueur, grapefruit and lime juice. Rimmed w/ Sugar.	
<b>Midori Sour</b>	13
Melon Liqueur, lemon and lime juice, topped with soda water.	

\*Your choice of **standard** or **premium** option for some spirits. To preserve integrity of taste, some cocktails only have a **premium** option.\*

## SEASONS RESTAURANT

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