



Cocktails

NEW IMBIBE | 13

ABANDON SHIP

{SHIPWRECK SPICED RUM, SCARLET IBIS RUM, BATAVIA ARRAK, SARSPARILLA SYRUP}

“Warming Caribbean spices with notes of vanilla” - Jon Millsap

DAISY IN THE DESERT

{EL DESTILADOR TEQUILA, ACQUA DI CEDRO, SUZE, HONEY, CHILI FLAKE}

“Energetic floral nose with golden bitter-sweet citrus” - Mark Tuttle

DIRTY BEE

{KYOTO CHERRY TEA, WINE SHINE BRANDY, ABSINTHE, LEMON, HONEY}

“Smooth, woody cherry and tart lemon” - Ulisses Avina

ELMER'S FIZZ

{GREENMARK VODKA, SALIZA AMARETTO, SASSAFRASS AND SARSPARILLA SYRUP, LIME}

“Rootbeer float with a kick” - Ulisses Avina

NORDIC LIGHTS

{FORD'S GIN, BRENNIVIN AQUAVIT, VELVET FALERNUM, LEMON, STRAWBERRY PURÉE}

“A bright and floral spiced berry” - Will Vowels

PIÑA VERDE

{AGAVE DE CORTES MEZCAL, CONTRATO VERMOUTH, CELERY SYRUP, GREEN APPLE PURÉE, LIME}

“Crisp and refreshing with a touch of smoke” - Matt Day

GRANADA SIGNATURES | 12

FRESH START {CUCUMBER INFUSED VODKA, ST. GERMAIN, LEMON JUICE, SODA WATER}

BITTERSWEET {RE:FIND VODKA, DASH OF CAMPARI, ROOT ELIXIRS STRAWBERRY LAVENDER SODA}

R.I.P. {BOLS AGED GENEVER GIN, AMARO NONINO, CAP ROCK PEAR BRANDY}

KENTUCKY COLONEL {RYE, MINT, LIME, ANGOSTURA BITTERS, GINGER BEER}

TOMAS EN FUEGO {JALAPEÑO INFUSED TEQUILA, LIME JUICE, AGAVE NECTAR, STRAWBERRY PURÉE}

MODERNS & CLASSICS | 12

OLD FASHIONED {OLD FORESTER BOURBON, DEMERARA SUGAR, ANGOSTURA BITTERS, CHERRY}

TOMMY'S MARGARITA {ARETTE TEQUILA, LIME JUICE, AGAVE NECTAR}

MOSCOW MULE {RUSSIAN VODKA, ROOT ELIXIRS GINGER BEER, LIME}

ZERO-PROOF | 6

non-alcoholic

REFRESH {STRAWBERRY, LAVENDER, LEMON, SPARKLING WATER}

CUCUMBER ELDERFLOWER COOLER {LEMON, CUCUMBER, ELDERFLOWER, EFFERVESCENCE}

THE DOVE {GRAPEFRUIT, JALAPEÑO, AGAVE, SPARKLING WATER}

MORNING MULE {GINGER, LIME, SPARKLING WATER}

SASSY SODA {HOUSE MADE ROOTBEER SODA}

Spirits of Note

VODKA

BOYD AND BLAIR - PENNSYLVANIA | \$11
BELVEDERE - POLAND | \$12
IMPERIA- RUSSIA | \$12

GIN

BIXBY - SAN LUIS OBISPO | \$11
KROBAR - PASO ROBLES | \$11
BOLS GENEVER GIN / AGED - HOLLAND | \$10 / \$12
HAYMAN'S OLD TOM / NAVY STRENGTH | \$11 / \$13
ST. GEORGE TERRIOR - SAN FRANCISCO | \$14

TEQUILA & MEZCAL

SIETE LEGUAS SILVER - EL ALTO | \$11
FORTALEZA BLANCO / ANEJO | \$12 / \$14
CLASE AZUL REPOSADO / ANEJO / MEZCAL | \$25 / \$75 / \$40
DON JULIO BLANCO / REPOSADO / ANEJO 70 | \$12 / \$14 / \$16
MINA REAL BLANCO MEZCAL | \$12
DON AMADO ANEJO MEZCAL | \$13

RUM

NOVO FOGO - MORRETES, BRAZIL | \$11
SCARLET IBIS - TRINIDAD | \$11
SMITH & CROSS - JAMAICA STYLE, ENGLAND | \$12
RON ZACAPA - GUATEMALA | \$15

COGNAC & BRANDY

LAIRD'S APPLEJACK BRANDY - NEW JERSEY | \$10
PIERRE FERRAND 1840 - GRANDE CHAMPAGNE, FRANCE | \$10
LECOMPTE CALVADOS - CALVADOS, FRANCE | \$10
BAS ARMAGNAC VS - CHATEAU DU TARIQUET | \$12
PAUL GIRAUD XO COGNAC - GRANDE CHAMPAGNE, FRANCE | \$22

RYE

KROBAR - PASO ROBLES | \$12
RE:FIND - PASO ROBLES | \$12
SAZERAC - NEW ORLEANS - LOUISIANA | \$13
MICHTER'S SINGLE BARREL - LOUISVILLE, KENTUCKY | \$14
WILLET 3 YEAR - BARDSTOWN, KENTUCKY | \$13
WHISTLE PIG 10 YEAR/ 12 YEAR - SHOREHAM, VERMONT | \$18 / \$21

BOURBON

BUFFALO TRACE - FRANKLIN | \$10
EAGLE RARE - FRANKFORT | \$12
BASIL HAYDEN - FRANKFORT | \$12
4 ROSES SINGLE BARREL | \$14
NOAH'S MILL - BARDSTOWN | \$18
HUDSON BABY BOURBON | \$28

IRISH WHISKEY

RED BREAST - MIDLETON, IRELAND | \$14
JAMESON - DUBLIN, IRELAND | \$10

SCOTCH & MALTED WHISKEYS

MACALLANS 12 YEAR - HIGHLAND, SPEYSIDE, SCOTLAND | \$12
LAPHROAIG 10YR - ISLAY | \$14
STRANAHANS - DENVER, COLORADO | \$14
DALMORE 12- HIGHLAND, SCOTLAND | \$16
LAGAVULIN - ISLAY, PORT ELLEN, SCOTLAND | \$18
HUDSON SINGLE MALT - GARDINER, NEW YORK | \$28
HIBIKI SUNTORY / JAPANESE HARMONY | \$14 / \$14
HAKUSHU 12 YR / HAKUSHU 18 YR | \$16 / \$42



- PACIFICO - MEXICO, 4.6% | \$6
- SCRIMSHAW PILSNER - FORT BRAGG, 4.4% | \$6
- LAGUNITAS IPA - PETALUMA, 6.2% | \$6
- DESCHUTES BLACK BUTTE PORTER - OREGON, 5.2% | \$6
- BALLAST POINT SCULPIN IPA - SAN DIEGO, 7% | \$8
- ESTRELLA DAURA LAGER - SPAIN, 5.4% | \$7
- TIN CITY HOPPED CIDER - PASO ROBLES 7.5% | \$11
- TIN CITY POLLY DOLLY - PASO ROBLES 8.5% | \$11

Refreshments

- BOYLAN CANE COLA | \$5
- BOYLAN DIET CANE COLA | \$5
- HOUSE LEMONADE | \$5
- HOUSE STRAWBERRY LEMONADE | \$5
- HOUSE BLACKBERRY LEMONADE | \$5
- ROOT ELIXIRS STRAWBERRY LAVENDER SODA | \$6
- CUCUMBER ELDERFLOWER SODA | \$6
- ACQUA PANNA STILL WATER | \$6
- PELLEGRINO SPARKLING WATER | \$6

- FRENCH PRESS COFFEE | \$6
Dart Coffee Co.
Organic, fair-trade coffee
service with accompaniments



- DRISHTEA | \$5
- CARAMEL HOJICHA (GREEN TEA)
- EARL GREY WITH ORANGE PEEL
AND LAVENDER (BLACK TEA)
- “SEXY TEA” DAMIANA, HIBISCUS AND
OSTHMANTHUS FLOWER (HERBAL)
- CHAMOMILE WITH GINGER, ORANGE PEEL,
ROSE PETALS AND ROOIBOS (HERBAL)
- PEPPERMINT WITH TULSI, FENNEL SEEDS
AND LICORICE ROOT (HERBAL)

Afternoon Libations

\$10

MIMOSA

RISE {STRAWBERRY, LAVENDER, LEMON}

BERRY REFRESHER {BLACKBERRY, MINT, GUM SYRUP}

PEACHY THYME {PINEAPPLE GOMME, ORANGE JUICE, PEACH BITTERS}

ROSE BUD {POMEGRANATE SYRUP, HOUSE ROSE WATER}

\$12

REFRESH

FRESH START {CUCUMBER INFUSED VODKA, ELDERFLOWER LIQUOR, SPARKLING WATER}

SUMMER BREEZE {FORDS GIN, AQUA DI CEDRO, SUZE, CONTRATTO BLANC, MINT}

COBBLER {ALVEAR CREAM, ORANGE, LEMON, SEASONAL FRUIT}

BOTANY

PHANTOM {HOUSE BLOODY MIX, GREEN CHILI VODKA & JALAPENO}

MICHELADA {PACIFICO, HOUSE BLOODY MIX, SUMAC POWDER}

SMOKE & PICKLE {SOTOL, HOUSE BLOODY MIX, SMOKED PROSCIUTTO, PICKLED VEGETABLES}

ADD PICKLED MARKET VEGETABLES \$2