



Waterfront Restaurant
Signature Cocktails

GINGER COLLINS

Mount Gay 1703 Black Barrel Rum, Domaine de Canton Ginger Liqueur, fresh lime juice, simple syrup and Fever Tree Tonic
Lively spin on the classic rum and tonic.

A SCRUMPTUOUS MARY

A modification of the Bloody Mary with habanero, jalapeno, bell pepper, garlic, pickles, and tarragon added to enhance the flavor, and finished off with Anejo Tequila.

TEQUILA AFFAIR

Silver Tequila, a hint of Tuaca, grapefruit juice, and agave nectar, overall a delectable drink to relax with, served straight

GRAND LARCENY

Larceny Bourbon, Aperol, fresh lemon juice, and honey syrup served straight up.

MOSCOW MULE

Ketel One Vodka, Ginger Beer, Splash of lime Juice
(no copper mug)

POMGRANATE PALOMA

La Pinta Pomegranate Tequila, grapefruit juice, lemon-lime soda

CHILEAN NEGRONI

Kappa Pisco from Chile, Dry Vermouth, and Aperol
Served up

RYE DELIGHT

Bulliet Rye, Maraschino Liqueur, fresh lemon juice, and simple syrup, served straight up.

MANGO SPICE MARGARITA

Jose Cuervo Silver, Fresh Lime Juice,
Mango Spice Syrup and On The Rocks

POMGRANTE MARGARITA

La Pinta Pomegranate Tequila, fresh lime juice, triple sec



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Standard House Recipe

COSMOPOLITAN

Skyy Citrus, Triple Sec, Fresh Lime Juice
a Touch of Sugar and Cranberry Juice

DAIQUIRI

Don Q Silver, Lime Juice
and a touch of Sugar

LEMON DROP

Absolut Citron, Fresh Lemon Juice
a Touch of Sugar

MARGARITA

Cuervo Tequila, Triple Sec, Fresh Lime Juice
a Touch of Sugar

MANHATTAN

Makers Mark Bourbon mixed with Cinzano Sweet Vermouth and
a Dash of Angostura Bitters. Garnished with Brandied Cherry

NEGRONI

Plymouth Gin, Sweet Vermouth and Campari
Garnished with Orange

OLD FASHIONED

Woodford Reserve Bourbon, Dashes of Angostura Bitters
and Organic Sugar

SICILIAN SIDECAR

Courvoisier, Limoncello, Grand Marnier

BEACH BAR MACADAMIA

Macadamia Rum, Coffee, Topped with Cream

WHISKEY SOUR

Bulleit Bourbon 10 Year, mixed with Lemon Juice, a Touch of Sugar,
Egg White for Historical Accuracy and Overall Better Cocktail

SAZERAC

Bulleit Rye mixed with Organic Simple Syrup,
Dashes of Angostura and Peychaud's Bitters

DRAFT BEER

Anchor Steam California Lager, Sierra Nevada Pale Ale,
Warsteiner Pilsner, Blue Moon Belgian White

BOTTLED BEER

Bud, Bud Light, Trumer Pilsner, Corona, Guinness, Becks
Non-Alcoholic, Lagunitas IPA