

the TUSK Bar

COCKTAILS 22

UPON ARRIVAL

Hendricks Gin, local elderflower, shiso, yuzu, tonic

HAIL CAESAR

Choice of House Spirit, Clamato, Soy, Fermented Chili, Cilantro, Lemon

PASTEL SOUR

Caravedo Pisco, Bergamot, Thai Basil, Citrus, Egg White

AMBROSIA PUNCH

Monkey Shoulder Whisky, Cognac, Pêche, Citrus, Green Tea, Honey

MARIGOLD

Milagro Reposado Tequila, Mezcal, Passion Fruit, Bell Pepper, Citrus, Agave, Chile

OPEN SESAME

Old Forester Bourbon, Neversink Aperitif, Laird's Apple Brandy, Toasted Sesame, Honey

RUBY SLIPPER

Bombay gin, yogurt washed aperitivo, citrus vermouth, grapefruit soda, cucumber

DU MONDE

Reyka Vodka, chicory, espresso cordial, pecan, brown butter



MARTINIS 22

MIGNONETTE GIBSON

Fords gin, Dolin blanc, shallot vinegar, black pepper, pickled onion

OCEANSIDE VESPER

Boatyard gin, Grey Goose vodka, lillet, nori, samphire

SMOKING JACKET

Belvedere vodka, fino sherry, blue cheese brine, savory bitters, smoked olive oil

KING TUSK

Tanqueray gin, house vermouth blend, lemongrass, buddha hand, barley, osmanthus flower

OYSTER MINIS 15

Martinis Served with a Freshly Shucked East Coast Oyster

HORSE COLLAR

vodka, horseradish, beetroot, ginger

OLD ENGLISH

gin, cucumber, black pepper

TROPICANA

tequila, fresno chili, passion fruit