

RESTAURANT · BAR · VIEWS

WEST

COCKTAILS

THE NATIVE | 15

bullet bourbon, basil, lemon juice, ginger syrup, orgeat syrup

a touch of nutmeg provides nutty spice and warm flavor in this refreshing, citrus ginger forward cocktail

THE QUEEN OF ANGELS | 18

housemade cilantro-jalapeño infused tequila, lime juice, agave syrup, pineapple juice, grapefruit juice

a happy medium between sweet and spice. Integrates natural juices with infused spirits.

THE WESTERN STANDARD STORY | 18

meyer's lemon and dill infused vodka, muddled cucumber, mint, homemade simple syrup

lemon juice, mint bitters, sparkling wine

spa water that's hard to resist. Infused vodka with dill and citrus peels

THE NEW FASHIONED | 18

bulleit rye whiskey, lemongrass, triple sec, sugared orange peel, italian luxardo maraschino cherries,

lemon grass, natural oils

the classic old fashion with a modern, aromatic twist

THE CALIFORNIA MULE | 15

meyer's rum, mint, ginger syrup, agave, lime juice, topped with soda water

dark and stormy meets a mexican moscow mule. earthy and sweet

THE BUNGALOW MANHATTAN | 18

hennessy cognac, sweet vermouth, benedictine, chocolate, ango bitters

a variation on the classic manhattan with warm spice and chocolate notes

THE ANGELENO | 18

rosemary, black pepper and lemon infused gin, fresh lemon juice, honey syrup, lillet blanc

herbaceous, piney, winter notes with a soft bite

THE GLITZ AND GLAMOUR | 18

aperol, champagne, elderflower liqueur, prosecco, soda, lemongrass triple sec, sugared orange peel

class in a glass