

RESTAURANT · BAR · VIEWS

W E S T

COCKTAILS

ANGELENO HIGBALL | 19

botanist gin, grapefruit rosemary sherbet, grapefruit juice, tonic, grapefruit bitter
vibrant flavors provided of the natural fruit oils in the sherbet, in this refreshing and citrus forward cocktail

NOT TOO SWEET | 19

vodka, fresh lime juice, blueberry syrup
just the right amount of sweet combined with rich blueberry flavors

PB&J MULE | 19

screwball (peanut butter whiskey), blackberry, raspberry, jalapeno, lemon juice, honey syrup
ginger syrup, soda water
the adult version of peanut butter and jelly with a hint of spice

BEST IN THE WEST | 19

mezcal, tequila, lime, triple berry syrup, triple sec, black lava salt
margarita with a twist using the depth of the berry syrup combined with the smokiness of the lava salt

VIEUX PART DEUX | 19

rum blend, sweet vermouth, benedictine, apple brandy, orange bitters
the classic Vieux Carré made our way. Using rum as a base for a well-rounded cocktail

GOOD VIBES | 19

tequila, lime, elderflower, basil syrup, cucumber juice, black pepper tincture, soda, tajin
refreshing flavors combined with the right amount of spice

THAT PRETTY DRINK | 19

vodka, lime, hibiscus grenadine, peach schnapps, white cranberry juice, pink salt, rose water
you will see this one and ask, "what is that pretty drink?"

THE SIGNATURE | 19

mezcal, rye, avocado pit orgeat, angostura bitters, chocolate bitters
incorporating sustainability in our bar with a house made avocado pit orgeat

CLARIFIED WHISKEY SOUR | 19

whiskey, syrup, lemon juice, red wine float
taking away the impurities through a clarification process and making a crystal-clear cocktail