

Cocktail Descriptions

CHAMPAGNE COCKTAILS

Le' Fizz

A twist on a Grey Goose signature cocktail our version, as expected adds a touch of Brut Champagne to the already delectably delight. We start off this refreshing libation off with a bit of egg whites to add texture and creaminess follow up by a perfect combination of fresh lime juice, some simple syrup for a hint of sweetness and St. Germaine Elderflower liqueur. It is capped off, of course, with the ultra premium Grey Goose classic vodka and a little bit of bubbles. We garnish this cocktail with a deep red Wild Hibiscus flower giving this white cocktail a perfect contrast in color.

Fizz Fraise'

Nothing goes better with strawberries than Champagne, or is it nothing goes better with Champagne than strawberries? Well, either way, we threw them all into one cocktail and avoided the confusion! French for Strawberries, our Fraise' combines the ultimate freshness of ripe strawberries, fresh squeezed lemon juice, Fragoli Wild Strawberry liqueur, Ford's gin and top it with some FIZZ.

Fizz Noir

This dark cocktail is for the cherry lover in all of us. A pleasing blend of cherries, fresh lemon juice and a Trader Vic's Rock Candy Syrup make for an amazingly fresh and smooth cocktail. The newest flavor offering from Grey Goose, Cherry Noir is the perfect vodka for a cocktail such as this. Once again, we float a brut on top to add some sparkle.

Fizz Velvet

Smooth is an excellent way to describe a cocktail as velvety as this one. John D. Taylor's Velvet Falernum, a unique liqueur, displaying flavors of lime, almond, vanilla, ginger, and clove is used to give this cocktail a touch of sweet while the Aperol and Fee Brother's Rhubarb Bitters promotes the cocktail's sour and bitter side creating a perfectly balanced cocktail. For this one, we add a little Brut Rose' to it to give it the ideal finish.

Fizz Deluxe

Our signature FIZZ cocktail that lives up to its name, GRAND! This is not your average drink. In fact, it isn't even above average. It far exceeds those levels and well it should. The price tag that goes along with this concoction is \$2,500. What does that get you you ask? A wild twist on a classic French '75 made with egg whites for texture, fresh lemon juice, Monin Rose syrup, Grand Marnier Quintessence, Hennessy Richard Cognac and a finishing touch of Dom Perignon Rose Champagne. It isn't complete until the Rose petal is laid across the top and dusted with real 24K Gold Flakes!!

CONTEMPORARY COCKTAILS

Mexican Vacation

One taste of this spectacular cocktail and you will feel like packing a bag and heading south of the border. Jose Cuervo Platino de la Familia is so smooth inside of this libation that you may not even realize that you are drinking tequila. St. Germain Elderflower liqueur, combined with a slight amount of agave nectar gives it its flavor and sweetness. The violet sugar rim gives this drink beautiful floral finish.

AMORENNA

Named after one of Sir Elton's hits this twist on the classic Pisco Sour adds a subtle touch of strawberries to this already amazing cocktail to make it even better. La Diablada Pisco, a Peruvian grape brandy, is the base spirit combined with the Fragoli Wild Strawberry liqueur. We splash a couple dashes of Fee Brother's Old Fashioned Bitters on top to give it an amazing finishing aroma.

Dixie Lily

As southern as the Dixie Lily itself, this perfectly blended cocktail mixes fresh blackberries, fresh lemon juice and Republic of Tea, Blackberry Sage Tea with some good old fashioned American Whiskey. Basil Hayden's Bourbon is the whiskey of choice for this cocktail and it is finished with just a hint of honey using Wild Turkey American Honey liqueur, a bourbon based honey liqueur.

DESSERT COCKTAILS

HERCULES

The Peanut Butter & Jelly cocktail that was once said to be able to "solve world peace" has found its way to our menu with a brand new name. And how appropriate to name this cocktail after the son of a Greek God, since after one sip of this scrumptious delight and you may think you are in heaven. Belvedere Black Raspberry vodka, Toschi Walnut liqueur, Pallini Raspicello raspberry liqueur, fresh raspberry puree and real peanut butter formulate this marvelous concoction. The only thing missing in this beauty are the 2 pieces of bread that make it an official sandwich. The peanut butter wrapping around the rim of the glass gets your taste buds happy

JAMAICA JERK-OFF

You may have visions of your childhood when you imbibe this delectable blend of chocolate and coconut. We start this tasty treat with fresh coconut puree, add a little Godiva Chocolate liqueur, Toschi Walnut Liqueur and Ciroc Coconut Vodka. We put coat the rim of this glass with a yummy combination of chopped coconut and cocoa to get your palate started.