

Central Bar
Signature
cocktails

MILÄ

MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

Living in a bubble

Recipe

- 1 oz Peloton De La Muerte Mezcal
- 1 oz Blanc Quinquina
- 1 oz Salers gentian aperitif
- 3 dashes chocolate bitters

Method

- Stirred
- Glassware:
- Double Rocks

Ice

- King Cube

Garnish

- MILA White Chocolate Disc

Flavor Profile

- Boozy
- Smoky
- Bitter
- Balanced
- Chocolate
- White grape
- Grass

Menu Description

- Peloton De La Muerte Mezcal
- Blanc quinquina
- Salers Gentian Aperitif
- Chocolate Bitter

Dietary Restrictions

- None



Margarita Verde

Recipe

- 1 ½ oz Tequila infused w/ cilantro, parsley, kaffir lime, orange habanero, and red Thai chili
- ½ oz dry curacao
- ¾ oz passionfruit syrup
- ¾ oz lime juice

Method

- Shake and strain

Glassware

- Single Rocks
- Ice :
- Cubed ice

Garnish

- *Sel du soleil* rim*
- 1 Italian Parsely bud

Flavor Profile

- Spicy
- Sweet
- Passionfruit
- Herbs
- Citrus

Menu Description

- Mi Campo Tequila
- Passionfruit
- Herbs
- Peppers
- Lime

Dietary Restrictions

- None



Sun Salutation

Recipe

- 1 ½ oz Citadelle gin
- ½ oz Fos Mastiha
- ¾ oz lime juice
- ½ oz lemongrass-dill syrup
- Top w/ mediterranean tonic

Method

- Place 1 barspoon of peppercorn melange into glass
- Shake and strain
- Top w/ Mediterranean tonic

Glassware

- Collins

Ice

- Crushed

Garnish

- Lemongrass-Dill salad boat

Flavor Profile

- Cucumber
- Dill
- Lemongrass
- Herbaceous
- Fresh
- Effervescent

Menu Description

- Citadelle Gin
- Lemongrass
- Dill
- Peppercorn Melange
- Aegean Tonic

Dietary Restrictions

- None



Spring in Osaka

Recipe

- 1 $\frac{3}{4}$ oz Suntory Toki Japanese Whisky
- 1 $\frac{1}{4}$ oz Lychee- Elderflower Cordial
- Smoked Cardamom Rinse
- Top With Club soda

Method

- Add Collins ice
- Add whisky and house cordial
- Agitate from bottom of glass with barspoon

Glassware

- Collins

Ice

- Collins Sphere

Garnish

- Elderflower Bunch

Flavor Profile

- Japanese Highball
- Lychee
- Elderflower
- Cardamom
- Tall
- Boozy
- Refreshing

Menu Description

- Suntory Japanese Whisky,
- elderflower
- lychee
- Cardamom
- club Soda

Dietary Restrictions

- None



Thyme Capsule

Recipe :

- 1 ½ oz Wheatley Vodka Infused with Rosemary and Thyme
- ¾ oz lemon juice
- ½ oz Raspberry-Peppercorn Syrup
- ½ oz St. George Raspberry Liqueur
- Topped off with Fever Tree Ginger Beer

Method

- Shake
- Strain
- Top off

Glassware

- Collins

Ice:

- Regular

Garnish:

- Torched Rosemary- skewered raspberry

Flavor Profile

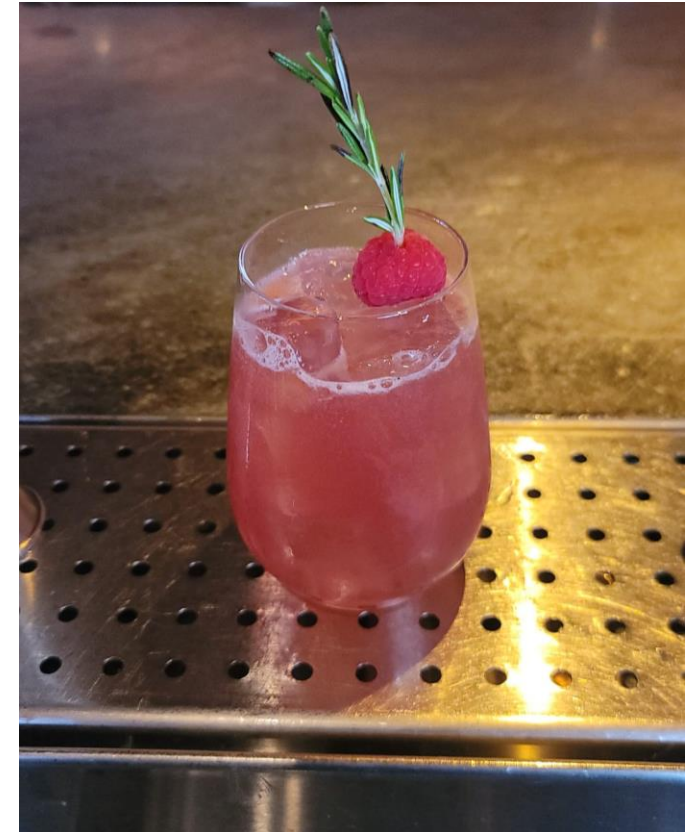
- Raspberry
- Rosemary
- Thyme
- Ginger
- Fruity
- Spicy
- Sparkling
- Aromatic

Menu Description

- thyme & rosemary infused Wheatley vodka
- raspberry – peppercorn cordial
- lemon juice
- fever tree ginger beer

Dietary Restrictions

- None



Spice Market

Recipe :

- 1oz Plantation 3-Star rum
- 1oz Plantation Dark Rum
- 1oz Spiced Banana Orgeat
- ½ oz Lime juice

Method:

- Shake
- Strain
- Foam

Glassware:

- Double Rocks

Ice:

- King Cube

Garnish

- Smoked Banana Foam
- Marigold Flower
- Grated Nutmeg

Flavor Profile

- Aromatic
- Tropical
- Balanced
- Light smoke from the banana foam
- Roundness from the Orgeat

Menu Description

- Plantation 3-Star Rum
- Plantation Original Dark
- Charred Banana
- Orgeat
- Aromatic Spices
- Smoked Banana Foam

Dietary Restrictions

- Vegan – Gelatin
- Shellfish – Salvador 19 Spice
- Nuts - Almonds



Le Pistachio

Recipe :

- 1 oz. Pistachio infused Gray Whale Gin
- 1 oz. Campari
- $\frac{3}{4}$ oz. Punt e MEs
- $\frac{1}{4}$ oz. Cynar
- $\frac{1}{4}$ oz. Cocchi di Torino
- $\frac{1}{4}$ oz. Fiorito Limoncello

Method:

- Stir
- Strain

Glassware:

- Single Rocks

Ice:

- King Cube

Garnish:

- 2 Skewered Castelvetrano Olives
- Orange Half moon

Flavor Profile

- Nutty
- Bitter
- Earthy
- Savory

Menu Description

- Gray Whale Gin
- Campari
- Punt e Mes
- Cynar
- Fiorito Limoncello
- Pistachio

Dietary Restrictions

- Nuts



Central Bar Brunch Cocktails

MILÄ

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MILA Bloody Mary

Recipe :

- 2oz Wheatley Vodka
- ½ oz lemon juice
- 5 oz bloody mary mix

Method :

- Build

Glassware :

- Collins

Ice :

- Cubed ice

Garnish :

- Aonori/sesame/ Yuzu Kosho rim
- Pickled and beet cured pearl onion
- Kalamata Olive
- Cucumber

Flavor Profile

- Pickles
- Cucumber
- Dill
- Smokey
- Spicy

Menu Description

.

Dietary Restrictions

- Soy
- Shellfish
- Sesame



Spa Water Spritz

Recipe :

- 1 ½ St. James Agricole
- ¾ oz Midori melon liqueur
- ¼ oz Rum Fire overproof Rum
- 1 oz Acid Adjusted green apple juice
- ½ oz White peppercorn honey
- Topped w/ ½ oz prosecco and ½ oz club soda

Method :

- Shaken and topped

Glassware :

- AP Wine

Ice :

- Cubed ice

Garnish :

- Micro Viola

Flavor Profile

- Green Apples
- Melon
- Agricole Rum
- Effervescent
- Refreshing
- Tart
- Floral

Menu Description

- St. James Rhum Agricole
- granny smith apples
- cucumber
- Saw-palmetto honey
- white peppercorn
- bubbles

Dietary Restrictions

- None



Espresso Martini

Recipe :

- Hardy Maison Rouge
- Wheatley Vodka
- Borghetti Espresso Liqueur
- Averna Amaro
- Faretti Biscotti Chocolate
- Chocolate bitters
- Saline Tincture
- Simple Syrup

Method :

- Shaken

Glassware :

- Coupe

Ice :

- None

Garnish :

- Grated Coffee Bean

Flavor Profile

- Coffee
- Chocolate
- Salt
- Bitter
- Sweet
- Balance

Menu Description

- Hardy Maison Rogue Cognac
- Wheatley Vodka
- Espresso
- Averna amaro
- Chocolate biscotti liqueur
- Sel de mer

Dietary Restrictions

- None



La Piscine

Recipe :

- 5oz Rose Cava
- 4 strawberries

Method :

- Built

Glassware :

- Bordeaux Wine

Ice :

- Cubes

Garnish :

- Mint Sprig

Flavor Profile

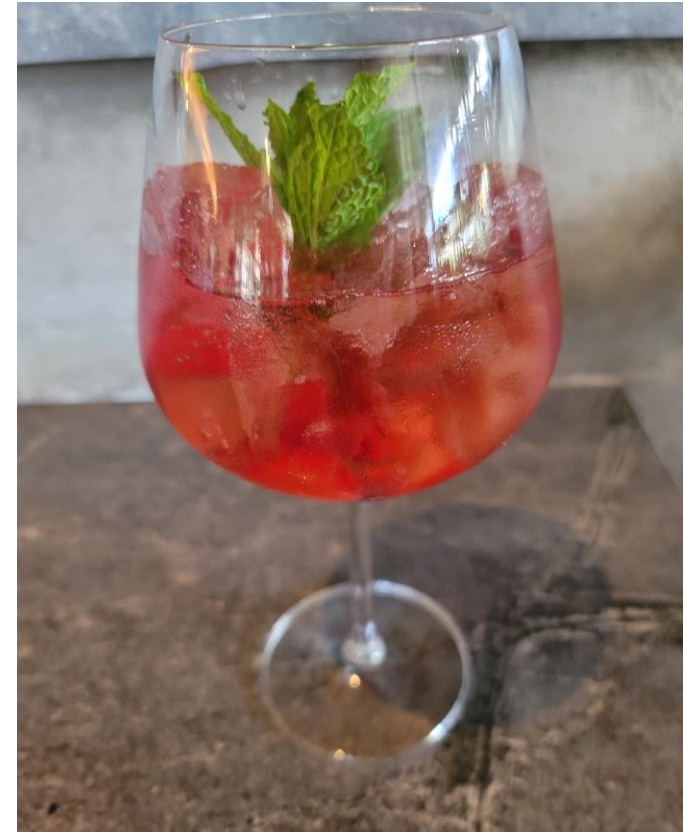
- Coffee
- Chocolate
- Salt
- Bitter
- Sweet
- Balance

Menu Description

- Hardy Maison Rogue Cognac
- Wheatley Vodka
- Espresso
- Averna amaro
- Chocolate biscotti liqueur
- Sel de mer

Dietary Restrictions

- None



Central Bar Cart Cocktails

MILÄ

MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

Smoke & Mirrors

Recipe :

- 1 oz. Kaiyo 'MILA' Barrel
- 1 oz. Alfred Giraud Heritage Whiskey
- ¼ oz. Demerara Syrup
- 3 dashes Black Walnut bitters

Method :

- Stirred

Glassware :

- Rocks

Ice :

- King Cube

Garnish :

- Orange peel

Flavor Profile

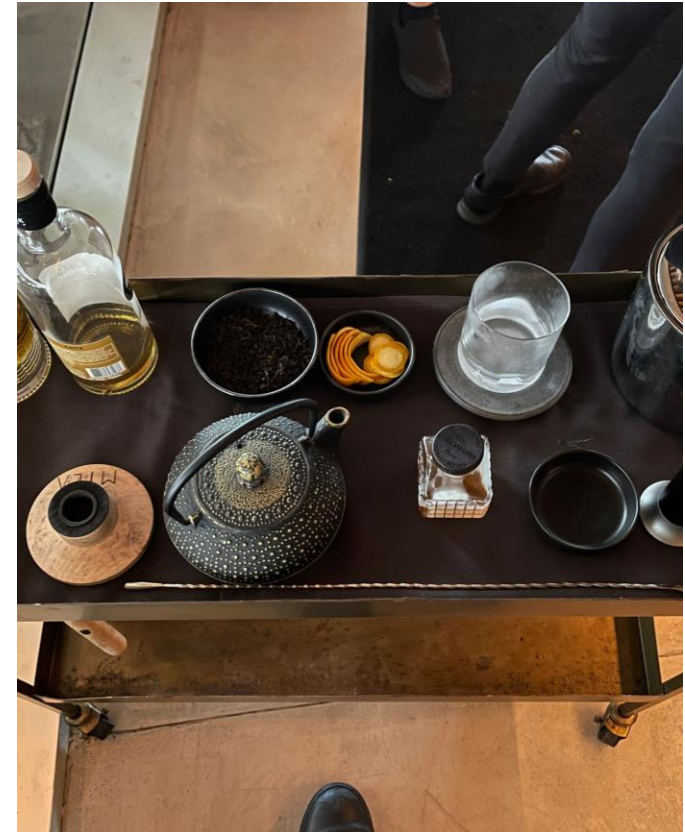
- Smokey
- Nutty
- Salty
- Bitter
- Sweet
- Balance

Menu Description

- Kaiyo 'MILA' Barrel
- Alfred Giraud Heritage Whiskey
- Demerara Syrup
- Black Walnut bitters

Dietary Restrictions

- None



Beer

MILÄ

MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

Hofbraus Hefeweizen

- Country – Germany
- Beer Type – Ale
- Beer Style - Wheat ale, Hefeweizen
- Taste – Fruity, Wheat, Banana, Clove
- Body – Medium-Bodied
- ABV – 5.4%



Weihenstephaner Pilsner

- Country – Germany
- Beer Type – Lager
- Beer Style – German Pilsner
- Taste – Crisp, floral, Biscuity
- Body – Light
- ABV – 5.1%

