

Central Bar

# Brunch Cocktails



# ***MILA Bloody Mary***

## **Recipe :**

**2oz St. George Chili Vodka**

**4oz Bloody mix\***

## **Method :**

**Build**

## **Glassware :**

**Collins**

## **Ice :**

**Cubed ice**

## **Garnish :**

- Aonori/sesame/ Yuzu Kosho rim
- Pickled and beet cured baby carrot
- Pickled and saffron cured zucchini

\*bloody mix- yellow bell pepper, celery root, sweet onion, raisins, mustard seed, black and pink peppercorn, Bay leaves, Tarragon, Red Miso, Black Garlic, Preserved lemon, Plum tomatoes



# Spa Water Spritz

## Recipe :

1.5 oz St. James Rum Agricole  
\*Acid Adjusted / Cucumber infused green apple juice  
White peppercorn honey  
Topped w/ prosecco and club soda

## Method :

Shaken and topped

## Glassware :

AP Wine

## Ice :

Cubed ice

## Garnish :

-Dianthus Flower

\*acid adjusted / cucumber infused green apple juice – Juiced green apples  
Infused with the skins of cucumbers to add a mild amount of sweetness but a lot  
of green color. Citric and malic acid added to bring a similar PH level to that of a  
lemon





# *Espresso Martini*

## **Recipe :**

Remy 1738

Borghetti Espresso Liqueur

Averna Amaro

Faretti Biscotti Chocolate

Chocolate bitters

Saline Tincture

Water

Simple Syrup

## **Method :**

Shaken

## **Glassware :**

Coupe

## **Ice :**

None

## **Garnish :**

-Grated Coffee Bean



\*All items will be batched out and stored in a nitrogen ISI and poured for a cascaded appearance and a thicker and more full mouthfeel