



## Journey Through Jerez

### Recipe

- 1 oz Gabriel Boudier Crème De Peche
- ¾ oz Lustau Amontillado Sherry
- ¾ oz Lustau Olorosso Sherry
- ¼ oz Ginger Syrup
- ¼ oz Lemon Juice
- Top w/ Fever Tree Lemon Soda

### Method

- Shaken
  - Wine Glass

### Ice

- Regular Ice

### Garnish

- Thyme Sprig
- Lemon Wheel

### Flavor Profile

- Low ABV
- Light
- Refreshing
- Nutty
- Effervescent

### Menu Description

- Gabriel Boudier Crème De Peche
- Lustau Amontillado & Olorosso
- Ginger
- Lemon
- Fever Tree Lemon Soda

### Dietary Restrictions

- None





## Aegean Spritz

- **Recipe**

- 1 ¼ Salers Gentian
- ¾ oz Italicus Bergamot
- 4 dashes Celery Bitters
- Top w/ Mediteranean Tonic

- **Method**

- Build

- **Glassware**

- Collins

- **Ice**

- collins

- **Garnish**

- Greek Spice Salt

- **Flavor Profile**

- Low ABV
- Light
- Refreshing
- Savory
- Bitter
- Effervescent

- **Menu Description**

- Salers Gentian
- Italicus Bergamot
- Celery Bitters
- Mediteranean Tonic

- **Dietary Restrictions**

- Garlic
- Onion
- Sesame





## Onassis Old Fashioned

### Recipe

- 1½oz Brown Butter-Washed Bibb & Tucker Bourbon
- ½oz Umami Cordial
- ¼oz Fig-Porcini Mushroom Syrup
- 2 Sleeves Chamomile Bitters

### Method:

- Stirred

### Glassware:

- Rocks

### Ice:

- King Cube

### Garnish:

- Fig Leather

### Flavor Profile

- Robust
- Elegant
- Umami

### Menu Description

- Redemption Whiskey Blend
- Apricot
- Brown Butter
- Fig
- Porcini Mushroom
- Chamomile

### Dietary Restrictions

- Dairy





## Mykonos Summer

### Recipe :

- 1 oz Hazelnut infused Rum blend ( ½ oz rum fire, ¼ oz plantation oftd, ¼ oz plantation dark, ¼ oz plantation pineapple)
- ½ oz Mastiha
- ¼ oz Strega
- ¼ oz Madeira
- ¼ oz Salers
- 1 ¼ oz Acidulated Red Apple Juice
- ¼ oz Grapefruit juice
- ¼ oz 6-Spice Syrup

### Method:

- Thrown

### Glassware:

### Ice:

- Regular Ice

### Garnish:

### Flavor Profile

- Greek Tiki
- Aromatic Spices
- Red apple
- Nutty
- Fruity
- Jungle Bird

### Menu Description

- Plantation Rum Blend
- Hazelnuts
- Mastiha
- Saffron
- Red Apples
- Aromatic Spices

### Dietary Restrictions

- None





## Ilio Mule

### Recipe :

- 1 ½ oz Illegal Mezcal infused w/ Sundried tomato
- ½ oz Strawberry-Fennel Syrup
- ¼ oz Cocchi Rosa
- ¼ oz Gabriel Boudier Crème de Peche
- ¾ oz Lemon Juice
- Top w/ Aval Rosé Cider

### Method:

- Rinse glass with ouzo
- Shake
- Strain
- Top off

### Glassware:

- Collins

### Ice:

- Collins

### Garnish:

- Fennel Blossom

### Flavor Profile

- Sundried Tomato
- Strawberry
- Fennel
- Savory
- Fruity
- Long
- Effervescent

### Menu Description

- Illegal Mezcal
- Sundried Tomato
- Strawberry-Fennel Cordial
- Lemon Juice
- Rosé Cider

### Dietary Restrictions

- None



## Tunisian Sour

### Recipe :

- 2 oz Bibb & Tucker Bourbon  
infused w/ izak spice
- ½ oz Golden Raisin-Honey
- ½ oz Red wine Cordial
- ¾ oz Lemon Juice
- 1 oz Aquafaba
- 1 barspoon Spiced Greek Yogurt

### Method:

- Dry shake – Milkshake mixer
- Wet Shake
- Strain

### Glassware:

- Double Rocks

### Ice:

- King Cube

### Garnish:

- Blue Cardamom Spray

### Flavor Profile

- Smooth
- Spiced
- Velvety

### Menu Description

- Redemption Whiskey
- Aleppo Pepper
- Golden Raisin Honey
- Sherry Blend
- Greek Yogurt
- Lemon
- Aquafaba

### Dietary Restrictions

- Dairy
- Chickpea

### Restrictions

- None





## Ambrosia

### Recipe :

- 1  $\frac{3}{4}$ oz Sumac-Infused Haku Vodka
- $\frac{1}{4}$ oz Giffard vanilla liqueur
- $\frac{3}{4}$ oz Mango-Kiwi syrup
- $\frac{3}{4}$ oz lime juice
- $\frac{1}{2}$ oz Pineapple juice
- Top w/ Tea

### Method:

- Whip Shake
- Top with tea

### Glassware:

- Highball

### Ice:

- Regular ice

### Garnish:

- Kiwi Slice
- Mint Sprig

### Flavor Profile

- Tropical
- Spiced
- Light
- Refreshing

### Menu Description

- Haku vodka
- Mango
- Kiwi
- Pineapple
- Black tea
- Vanilla
- Sumac

### Dietary Restrictions

- N/A





## AVA G&T

### Recipe :

- 2oz Citadelle Gin
- $\frac{3}{4}$ oz Lime juice
- $\frac{3}{4}$ oz Orgeat
- Top with Fever Tree Cucumber Tonic

### Method:

- Shake
- Strain
- Top

### Glassware:

- Globe

### Ice:

- Regular

### Garnish:

- Cucumber Ribbon
- 3 Allspice berries

### Flavor Profile

- Fresh
- Effervescent
- Earthy

### Menu Description

- Citadelle Gin
- Almond
- Cucumber Tonic

### Dietary Restrictions

- Nuts





## **Greek Salad Gibson**

### **Recipe :**

- 2oz Olive Oil Washed Haku Vodka
- ¼oz Martini Ambrato Vermouth
- ¾oz Greek Salad Shrub

### **Method:**

- Stir
- Strain

### **Glassware:**

- Nick N Nora

### **Ice:**

- None

### **Garnish:**

- Feta Crisp

### **Flavor Profile**

- Briny
- Stirred
- Unique

- Olive Oil Washed Haku Vodka
- Martini Ambrato Vermouth
- Greek Salad Shrub

### **Dietary Restrictions**

- Onions
- Bell Peppers

# AVA Classic Cocktails

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## Margarita Verde

### Recipe

- 1 ½ oz Tequila infused w/ cilantro, parsley, kaffir lime, orange habanero, and red Thai chili
- ½ oz Nixta
- 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





## Poire Francaise

### Recipe :

- 1 oz Grilled Asian Pear infused Belvedere
- ½ oz Grey Goose La Poire
- ½ oz Dolin Blanc
- ¼ oz Tempus Feugit Gran Classico
- ¼ oz Lustau Fino Sherry
- ¼ oz St. Germain

### Method:

- Thrown (cuban roll)
- Strain

### Glassware:

- Nick n nora

### Ice:

- N/A

### Garnish:

- Lemon peel

### Flavor Profile

- Decedant
- Floral
- Boozy

### • Menu Description

- Belvedere
- Asian Pear
- Szechuan Peppercorn
- Gran Classico
- Blanc Vermouth
- Fino Sherry
- Gran Classico Bitter
- St. Germain

### • Dietary Restrictions

- N/A





## A Toast to Amalfi

### 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 Castelvetro 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







## Coffee Cocktail

### Recipe :

- 1oz Remy Martin 1738 Cognac
- ½oz Redemption Rye
- ¼oz Fernet Branca Menta
- ¼oz Amaro Di Angostura
- ¼oz Giffard Crème de Cacao
- ¼oz Mint Syrup
- 1¼oz Espresso
- 3 Dashes Saline Solution
- Cherry-Almond Foam

### Method:

- Shake
- Strain
- Top

### Glassware:

- Double Rocks

### Ice:

- King Cube

### Garnish:

- Cherry-Almond Foam

### Flavor Profile

- Nutty
- Bitter
- Earthy
- Savory

### Menu Description

- Remy 1738 Cognac
- Amaro Blend
- Chocolate
- Coffee
- Mint
- Cherry
- Almond

### Dietary Restrictions

- Nuts







# Smoke & Mirrors

## Recipe :

- **1 oz. Caol Ila**
- **1 oz. Alfred Giraud Heritage Whiskey**
- **¼ oz. Demerara Syrup**
- **3 dashes Black Walnut bitters**

## Method :

- **Stirred**
- **Served Tableside**

## 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**
- **Black Walnut bitters**

## Dietary Restrictions

- **None**



Beer

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MEDITERRAEGEAN



## Mythos Lager

- Country – Greece
- Beer Type – Lager
- Beer Style - Euro Pale Lager
- Taste – Crispy, Balanced, Biscuity, Earthy
- Body – Light Bodied
- ABV – 5.4%

