

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





Aegean Spritz

- Recipe
- 1 1/4 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

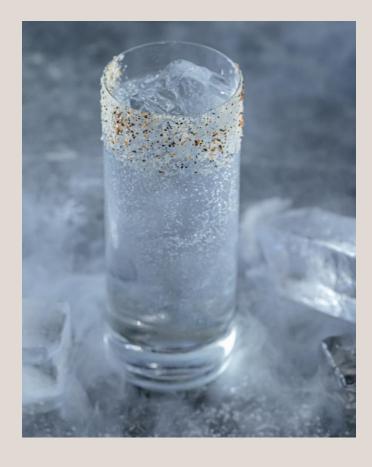
- Low ABV
- Light
- Refreshing
- Savory
- Bitter
- Effervescent

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
- 1/2 oz 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





Ilio Mule

Recipe:

- 1 ½ oz llegal Mezcal infused w/ Sundried tomato
- ½ oz Strawberry-Fennel Syrup
- 1/4 oz Cocchi Rosa
- 1/4 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

- Ilegal 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 Agufaba
- 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

strictions



Ambrosia

Recipe:

- 1 ¾oz Sumac-Infused Haku Vodka
- 1/4 oz Giffard vanilla liqueur
- ¾oz Mango-Kiwi syrup
- ¾oz lime juice
- ½oz 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
- ¾oz Lime juice
- ¾oz 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
- 1/4 oz 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





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 Française

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
- 1/4 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
- ¾ oz. Punt e MEs
- 1/4 oz. Cynar
- 1/4 oz. Cocchi di Torino
- 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





Coffee Cocktail

Recipe:

- 1oz Remy Martin 1738 Cognac
- ½oz Redemption Rye
- ¼oz Fernet Branca Menta
- 1/4 oz Amaro Di Angostura
- ¼oz Giffard Crème de Cacao
- 1/4 oz 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

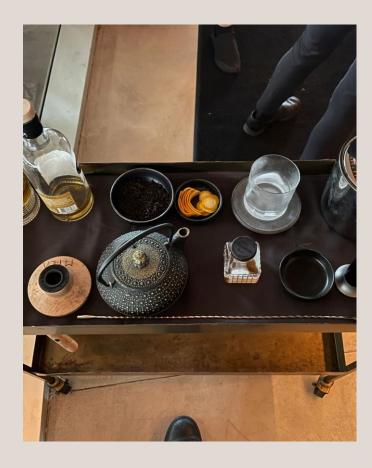
Flavor Profile

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

Menu Description

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

Dietary Restrictions



Beer





Mythos Lager

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

