

Central Bar  
Signature  
cocktails

MILÄ

MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

# Shisoïto

## Recipe:

- 2 oz Plantation 3-star falernum
- ¾ oz herb syrup
- ½ oz lime juice
- ¼ oz cucumber juice
- Top w/ sparkling sake
- 6-7 mint leaves

## Method:

- Build
- Add mint leaves to bottom of glass and build cocktail
- Add crushed ice and swizzle to incorporate
- Top w/ Sparkling Sake

## Glassware:

- Highball
- Ice:
- Crushed ice

## Garnish:

- Mint sprig
- Cucumber slice
- Angostura float

## Flavor Profile

- Spiced
- Sweet
- Bitter
- Floral
- Ginger
- Cucumber
- Almond

## Menu Description

- Plantation 3-star Falernum
- Lime
- Herbs
- Cucumber
- Sparkling Sake

## Dietary Restrictions

- Nut Allergy – almonds



# *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 ¾ oz Suntory Toki Japanese Whisky
- 1 ¼ 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





# Central Bar Brunch Cocktails

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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**

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## **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

