

Central Bar
Signature
cocktails



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MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

The Eastern Sunset

Recipe

- 1 oz Siete Misterios espadin mezcal
- ½ oz Teremana blanco
- ½ oz Giffard Rhubarb
- ¼ oz Capalletti
- 2 oz Watermelon juice @ 8brix
- ½ oz Herbs syrup
- ¾ oz Yuzu juice
- 4 drops 12% saline solution
- 2 dashes Peychaud bitters
- 1 squirt Yuzu bitters (½ barspoon)

Method

- Swizzled

Glassware

- Hurricane

Ice

- Crushed

Garnish

- Mint
- Watermelon Radish

Flavor Profile

- Fresh
- Revitalizing
- Lush

Menu Description

- Siete Misterios mezcal
- Watermelon
- Rhubarb
- Mint
- Yuzu
- Shiso

Dietary Restrictions

- None



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 Parsley bud

Flavor Profile

- Spicy
- Sweet
- Passionfruit
- Herbs
- Citrus

Menu Description

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

Dietary Restrictions

- None



Mila G&T

Recipe

- 2oz Hendricks Gin
- ¾oz Orgeat
- ¾oz lime juice
- Top w/ Cucumber tonic

Method

- build
- Top w/ cucumber tonic

Glassware

- burgundy glass

Ice

- Regular

Garnish

- Cucumber Ribbon
- Rosemary Sprig
- 1 Anise
- 3 All spice berries

Flavor Profile

- Fresh
- Effervescent
- Earthy

Menu Description

- Hendricks Gin
- Almond
- Lime
- Cucumber tonic

Dietary Restrictions

- NUT



Spring in Osaka

Recipe :

- 1.75oz 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



Beach Walk

Recipe :

- 1 ½ oz Haku Vodka Kaffir Lime & Lemongrass
- ½ oz Rhum Clement Coconut
- ½ oz Midori
- ½ oz Peppercorn Honey
- 1 oz Pineapple Juice
- ¾ oz Lemon Juice
- Topped off with Fever Tree Yuzu-Lime Soda

Method:

- Short Shake
- Strain
- Top off

Glassware:

- Collins

Ice:

- Collins

Garnish:

- Fig flower

Flavor Profile

- Kaffir Lime
- Lemongrass
- Coconut
- Melon
- Pineapple
- Tropical
- Sparkling
- Refreshing

Menu Description

- Kaffir Lime/ Lemongrass infused vodka
- Coconut
- Melon
- Pineapple
- Citrus
- Yuzu Lime Soda

Dietary Restrictions

- None



After Hours

Recipe :

- 1 oz Redemption rye
- ½oz Remy Martin 1738
- ¼oz fernet Branca menta
- ¼oz Amaro Di Angostura
- ¼oz Giffard Crème de cacao
- ½oz Herb syrup
- 1oz espresso
- 3 drops Saline solution
- Cherry Almond foam

Method:

- Shake
- Strain
- Foam

Glassware:

- Double Rocks

Ice:

- King Cube

Garnish:

- Almond cherry Foam
- Cacao nibs

Flavor Profile

- Coffee
- Chocolate
- Bitter
- Sweet
- Herbs
- Balance

Menu Description

- Redemption whiskey
- Remy 1738
- Coffee
- Chocolate
- Cherry
- Almond
- Mint

Dietary Restrictions

- Egg
- Nut



The Count

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



Poire Française

Recipe :

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

Method:

- Thrown
- Strain

Glassware:

- Nick n Nora

Ice:

- N/A

Garnish:

- Lemon peel

Flavor Profile

- Decadent
- Floral
- Boozy

Menu Description

- Asian pear Belvedere
- Gran Classico
- Blanc Vermouth
- Fino Sherry
- St. Germain

Dietary Restrictions

- N/A



Babylon Skies

Recipe :

- 1.5oz Bibb N Tucker 6yr
- .25oz giffard banana
- .25oz becherovka
- .75oz simple
- .75oz lemon juice
- Milk

Method:

- Stirred

Glassware:

- Single rocks

Ice:

- King cube

Garnish:

- Cote du rhone air foam

Flavor Profile

- Decadent
- Floral
- Boozy

Menu Description

- bibb n tucker 6yr
- becherovka
- banana
- cote du rhone air

Dietary Restrictions

- Dairy



Central Bar Seasonal Cocktails



MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

MILA's Matcha Eggnog

Recipe :

- Santa Teresa 1796 rum
- Facundo Neo rum
- Green Chartreuse
- Giffard Banana
- Coconut Milk
- Coconut Cream
- Matcha powder
- Eggs
- Pandan extract
- Vanilla Extract
- Bananas
- 6-spice

Method:

- Served

Glassware:

- Single Rocks

Ice:

- King Cube

Garnish:

- Toasted coconut flakes

Flavor Profile

- Creamy
- Dairy Free
- Spiced

Menu Description

- Santa Teresa 1796 rum
- Green Chartreuse
- Coconut
- Matcha
- Pandan
- 6-spice

Dietary Restrictions

- Vegan (eggs)



Lady Luck

Recipe :

- 1 ½ oz Wheated Redemption Bourbon
- ¼ oz Giffard Vanilla
- ¼ oz Disaronno Amaretto
- 1 oz Mandarin syrup
- ¾ oz lemon juice
- 1 oz egg white

Method:

- Dry Shaken

Glassware:

- Single Rocks

Ice:

- King Cube

Garnish:

- Marigold

Flavor Profile

- Warm
- Fruity
- Smooth

Menu Description

- Redemption wheated whiskey
- Amaretto
- Vanilla
- Mandarin
- Ginger
- Honey
- Egg white

Dietary Restrictions

- Vegan (eggs)



Central Bar
Brunch
Cocktails



MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

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



Rise and Shine

Recipe :

- 1.5oz Grey goose La poire
- .75oz Cap Corse
- .25oz Lustau Fino Sherry
- .75oz grapefruit Juice
- 1 drop sesame oil
- Topped with grapefruit soda

Method :

- Shaken and topped

Glassware :

- Water glass

Ice :

- Cubed ice

Garnish :

- Grapefruit Sesame Salt

Flavor Profile

- Grapefruit
- Pear
- Effervescent
- Refreshing
- Savory

Menu Description

- grey goose la poire
- Grapefruit
- mattei cap corse blanc quinquina
- fino sherry
- sesame oil

Dietary Restrictions

- sesame



After Hours

Recipe :

- 1 oz Redemption rye
- ½oz Remy Martin 1738
- ¼oz fernet Branca menta
- ¼oz Amaro Di Angostura
- ¼oz Giffard Crème de cacao
- ½oz Herb syrup
- 1oz espresso
- 3 drops Saline solution
- Cherry Almond foam

Method:

- Shake
- Strain
- Foam

Glassware:

- Double Rocks

Ice:

- King Cube

Garnish:

- Almond cherry Foam
- Cacao nibs

Flavor Profile

- Coffee
- Chocolate
- Bitter
- Sweet
- Herbs
- Balance

Menu Description

- Redemption whiskey
- Remy 1738
- Coffee
- Chocolate
- Cherry
- Almond
- Mint

Dietary Restrictions

- Egg
- Nut



La Piscine

Recipe :

- 5oz Rose Cava
- 4 strawberries

Method :

- Built

Glassware :

- Bordeaux Wine

Ice :

- Cubes

Garnish :

- Mint Sprig

Flavor Profile

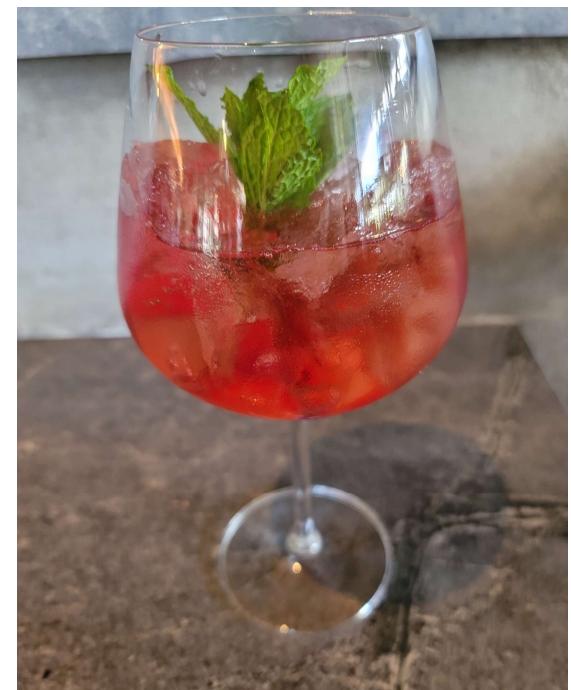
- Refreshing
- Fruity
- Dry
- Bubbly

Menu Description

- Refreshing
- Aromatic
- Fizzy

Dietary Restrictions

- None



Central Bar Mocktails



MEDITERRASIAN RESTAURANT | LOUNGE | MIXOLOGY BAR

Heir of the God

Recipe :

- 2oz pineapple juice
- ½oz passionfruit syrup
- ½oz ginger syrup
- 1oz lemon juice

Method :

- Shake

Glassware :

- Beer

Ice :

- Crushed

Garnish :

- Spicy Salt
- 3 pineapple leaves

Flavor Profile

- Hydrating
- Tropical
- Spicy

Menu Description

- Passionfruit
- Pineapple
- Ginger
- Lemon

Dietary Restrictions

- None



Longevity

Recipe :

- 2oz water
- 1oz orgeat
- ½oz lime
- Top with cucumber tonic

Method :

- Shake
- Top

Glassware :

- Collins

Ice :

- Regular

Garnish :

- Dehydrated lime
- Mint Sprig

Flavor Profile

- Restorative
- Crispy
- Effervescent

Menu Description

- Almond
- Lime
- Cucumber Tonic

Dietary Restrictions

- Nuts



Central Bar
Cart
Cocktails



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



Black Tied

Recipe :

- .5oz Patron Burdeos
- .5oz Patron Sherry
- 1oz Angostura Amaro
- 1oz Lustau cream sherry
- .25oz Salers Gentiane

Method :

- Thrown

Glassware :

- Martini

Ice :

- Gold infused cube

Garnish :

- Gold cube

Flavor Profile

- Lavish
- Thrown
- Bitter
- Sweet
- Balance

Menu Description

- Patron Burdeos
- Patron Sherry cask
- Angostura amaro
- Cream sherry
- Salers gentian

Dietary Restrictions

- None



Beer



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%

