



## — COCKTAIL SELECTION —



### *Myrtle Berry Flip*

*A refreshing mix of myrtle berry (mirteessen) liqueur, gin, and a citrus base. This cocktail combines the dominant herbal notes of myrtle berry with the freshness of a neutral spirit, balanced by the sweetness of cherry.*

### *Manila Julep*

*Southern hospitality meets the far East. A Southern US classic of fresh mint leaves under Bulleit rye whiskey topped off with a splash of dark rum and orange twist.*

### *Singani Sour*

*An exotic take on a true classic. This drink is reminiscent of a pisco or amaretto sour but uses Singani Brandy (imported from Bolivia) as its base. A perfect choice for a complex flavor derived from both Pechaud and Angostura bitters.*

### *Saxerac*

*The New Orleans classic! Rye or Bourbon whiskey poured over a pastis wash. Sweetened and spiced with Pechaud bitters (imported from Louisiana, USA)*

### *Katherine's Compot*

*Produced in-house: this rhubarb, strawberry, and apple compot is made with organically grown green apples. Infused with our finest Dutch gin. Also available alcohol-free.*

