

The Art & Craft of Zephyr's Mixology

Each of these 12 signature cocktails uses fresh and natural ingredients, be it fruits, vegetables, herbs and edible flowers, to make for a holistic experience of wellness.

The Crafted Dozen

Bay Merchant 475

A piquant drink, evoking the travels of a merchant on the Konkan coast in search of the famed ruby-red kokum berry. The breeze along the coast is heady and salted, soothed only by Bombay Sapphire gin, ginger punch, blended with sweet traces of star anise.

Tangy Kokum Extract, Star Anise & Fresh Ginger, Bombay Sapphire

Palate Notes Tangy, with the fresh aroma of star anise and ginger

Shade Card: Ruby red

Smooth Talker 475

Power-packed, nutritious cold-pressed beetroot juice energizes and cleanses the palate when combined with smooth vanilla extract and sparkling Bombay Sapphire giving you the gift of the gab. Spruced with a sprig of basil to bring a smile to your face.

Cold-pressed beetroot juice, vanilla extract, slapped basil sprig, Bombay Sapphire

Palate Notes: Earthy beetroot, with the freshness of basil & vanilla

Shade Card: Maroon

Alpine Yogi 475

A drink with citrus notes, the Alpine Yogi conjures the morning after of a mountaineer's escapade. An opened bottle of gin with floating fallen blue flowers. The scent of freshly plucked juniper berries combined with thin orange peel notes wafting through the air spruced by the ever so faint remnants of spiced star anise and clove.

Clove-and-fresh orange peel-infused gin, blue flower, smoked star anise

Palate Notes citrus with an aftertaste of clove and orange

Shade Card: Clear with touch of Sky Blue

Bourbon Botanical Breakfast 425

Toffee-toned drinks for a childhood couch fest with a caramel-vanilla bourbon base Jim Beam with homemade orange marmalade. Served with frozen candied orange slice and delicately smoked pinewood chips.

Bourbon, (Jim Beam) Homemade orange marmalade with cinnamon & saffron, smoked pinewood chips, frozen candied orange slice

Palate Notes: Smoky, Cinnamon & Citrus

Shade Card: Orange

Gold Hunter 425

A sharp drink for sour-faced days to aid in finding optimism within. An explosive combination of fresh-orange-peel, tequila married with fresh kaffir lime scented cold-press orange juice.

Fresh orange peel ,tequila, muddled kaffir lime-scented-cold-pressed orange juice.

Palate Notes: Zesty Lime & lemony & citric

Shade Card – Orange

Red Velvet 425

A layered and decadent drink, Red Velvet carries velveteen notes of whiskey infused with floral Hibiscus petal undertones, sweetened with classic honey glazed vanilla. Served alongside smoked pinewood chips.

Hibiscus and honey glazed vanilla, whiskey, smoked pinewood chips

Palate Notes: Sweet-Sour Smokey

Shade Card: Red

Warming Up 400

An orange a day keeps the doctor away with this drink made with all things oranges delivering a revitalizing punch. Dark rum infused with a pint of homemade clove tincture combined with zesty orange peel.

Dark rum, clove tincture, orange zest and orange bitters, orange peel

Palate Notes: Zesty Mandarin with a spicy hint of Clove

Shade Card – Amber-Orange

Summer Vacation 475

Fall headlong into the bliss of sweet Thai tamarind and saffron jam bringing back the fun and frolic of summer holidays when combined with a rush of mood elevating Tequila. Shaken up and rounded off with the tangy, exhilarating combination of lime juice and cold-pressed orange juice.

Tequila, sweet Thai tamarind and saffron Jam, topped with cold-press orange juice

Palate Notes: Sweet and Tangy, with a tannic aftertaste

Shade Card: Brown

Two to Tango 450

A groovy, tropical drink that makes all the right moves with subtle base notes of vodka, combined with a sultry splash of homemade, cold-pressed pineapple juice and belly-soothing slapped basil. Served with dried slices of pineapple.

Cold-pressed pineapple juice, slapped fresh basil, vodka and cracked ice,
served with dehydrated pineapple slice

Palate Notes - Tropical Pineapple and fresh basil

Shade Card – Golden Yellow

Jamaican Jazz 425

A refreshing drink made from exotic, tropical ingredients and the temptation to escape to salt, sand, and sea against the backdrop of a lulling Caribbean drumroll. Cheerful Captain Morgan rum combines with the spicy, fragrant notes of cinnamon and candiedP ginger.

Cinnamon-infused Captain Morgan, brewed saffron , frozen candied ginger

Palate Notes: Refreshing,Tannic Saffron & Cinnamon

Shade Card: Dark Brown

On the Grapevine 450

A smooth drink with a touch of sheen, On the Grapevine combines the harmonious flavor palette of Absolut vodka with sensual Italian vineyard balsamic reduction, honey and vanilla pod sorbet.

Vanilla pods-balsamic reduction-honey sorbet, Absolut

Palate Notes: Sweet-Sour, with subtle hints of vanilla

Shade Card: Black

4 PM Masala Tea Collins 450

Tea-time calls with a drink inspired by sunny and slumbering Indian afternoons and mandatory siestas. Slapped basil steeped in masala chai with slices of ruminating lemonade paired with clear vodka.

In house Brewed masala tea, slapped basil and lemonade, vodka

Palate Notes: Fresh Basil with a Hint of mixed Indian Spices

Shade Card: Dark Amber