

Name	Menu Wording	Table Drop	Bartender Notes	Allergy	Glassware	Photo
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Hades	Buffalo Trace Bourbon, Aperol, Blackberry, Lemon, Aqua Faba	Hades is our seasonal Whiskey sour featuring Buffalo Trace Bourbon, Aperol, Blackberries & Aqua Faba.	While aqua faba is slightly easier to foam up rather than an egg white, it is still imperative to double shake this cocktail to create a thick and frothier consistency.	Alcohol	Coupe	
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Aphrodite	Volcan Blanco Tequila, Dimmi, Strawberry, Rose Wine Foam	Aphrodite is a light spring cocktail with Volcan blanco, Dimmi liqueur, strawberries & a rose wine foam	When creating the foam first bloom 2 sheets of gelatin in 5 oz. of hot water. Add the bloomed gelatin with 2 egg whites in a 1qt ISI canister. Top with 3 oz. strawberry gazoz syrup and 15 oz. Rose wine. Charge with NO2, shake hard and store in the fridge for 10 minutes. Repeat this process 2 more times before using.	Alcohol, Egg, Gelatin	Coupe	
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Ares	Montelobos Mezcal, Lemon Mastiha, Yellow Chartreuse, Fig Leaf, Toasted Coconut	Here is Ares, our coconut infused mezcal cocktail featuring lemon mastiha, yellow chartreuse & fig leaf with coconut pearls.	Be sure to check the par level of coconut infused mezcal and coconut pearls daily. The infusion takes 24 hours and cannot be made on the fly, and the pearls take between 30-60 minutes and total devotion throughout the process.	Alcohol	Rocks	
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Eros	Grey Goose Vodka, Blueberry, Tarragon, Lemon, Kretaraki Meli	Eros features Grey Goose vodka, blueberries, tarragon, lemon juice & a Cretian honey liqueur called Kretaraki Meli	To create the blueberry fruit roll take the blueberry gazoz fruit residue, puree & spread across a silicon mat. Place in the dehydrator at 140 degrees for 12 hours.	Alcohol	Nic & Nora	
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<b>Demeter</b>	Metaxa 5 star, Glenmorangie X, Montenegro, Orange, Clarified Milk	Here is Demeter, our Clarified Milk Punch featuring Metaxa 5 star, Glenmorangie, Orange & Cinnamon.	When straining the mixture through a coffee filter, make sure to do so slowly and without stirring. It is imperative that none of the curds break down or milk will slip through the filter and the clarification will have to sit again for a day/[potentially be broken. This process could take upwards of an hour depending on volume size, and should be down before setting up the bar to ensure that it does not run into service.	Alcohol, Dairy	Nic & Nora
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<b>Oceanus</b>	Brugal Rum, Cucumber, mastic tears, Lime	Here is the Oceanus cocktail with cucumber infused Brugal Rum mixed with mastiha, elderflower and lime juice. Finished with a dark rum float and a cucumber ribbon.	For ease of service be sure to peel the cucumber before service begins, then ribbon upon order. To ensure the mint is crisp and aromatic: cut .5 in off the bottom of the bunch and shock in ice water for 15 minutes. Fill a glass with the hot water from the tap and stick the mint in stem first, but ensure the water level does not touch the leaves. This will allow the mint to stay crisp and fresh the entirety of the shift.	Alcohol	Tall Rocks
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<b>Hera</b>	Hendricks Gin, Mastiha, Nonino Aperitivo, Ouzo	Hera is a spiritous gin cocktail featuring Roku gin, Mastiha, Nonino Aperitivo & black lemon. Our Ouzoni if you will.	It is important to measure the ouzo accurately or the anise flavor will overtake everything in the cocktail.	Alcohol	Rocks w/ large ice
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<b>Cronus</b>	Sagamore Mina Cask Rye, Tsipouro, Cocchi Vermouth, Barrel-Aged	Cronus is a house barrel-aged cocktail. Inspired by a classic Vieux carre, this libation features Sagamore Mina Cask Rye, Tsipouro, and Cocchi vermouth.	Before pouring the mixture into the barrel, be sure to utilized the wood chips for accelerated aging. Create a 4L batch in a cambro and add 8oz of wood chips. Let age for 4 days before straining.	Alcohol	Rocks w/ large ice
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