

——— CLASSIC 423 COCKTAILS —	
Aston Martin Ciroc Peach Vodka, St-Germain Elderflower Liqueur, Fresh Lemon Juice, Simple Syrup, Muddled Blueberries, Garnishe with Fresh Blueberries.	14 d
Cobra Cosmo Ciroc Red Berry Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Champagne Float, Garnished with an Orange Twist.	14
The Lotus Chopin Vodka, Caravella Limoncello, Fresh Lemon Juice, Simple Syrup, Garnished with Buzz Button and Lemon twist	15
GT Effen Cucumber Vodka, Fresh Lime Juice, Cane Sugar, Sparkling Water, Garnished with a Cucumber Wheel	14
Vanilla Cherry Old Fashioned Vintage's Single Barrel Reserve Knob Creek Bourbon infuse with Vanilla Bean and Black Cherries. Garnished with an Luxardo Cherry and Orange Twist.	16 d
Smoked 46 Maker's 46 Bourbon, Auchentoshan Three Wood Scotch, Sweet Vermouth, Angostura Bitters. Smoked to Perfection and Garnished with a Luxardo Cherry.	15
423 Paloma Hibiscus Infused Mi Campo Tequila, Fresh Lime Juice, Agave Nectar, topped with Fever Tree Pink Grapefruit Soda. Garnished with a Salted Rim and Lime Whee.	16
Dragon Fruit Margarita Espolon Blanco Tequila, Cointreau, Lime Juice, Agave 1oz Dragon Fruit (Fresh) Garnished with Coconut Rim with Dragon Skin Lime Wedge.	14
The Aventador (a Lavender Sour) Empress Lavender Gin, Lemon Juice, House Made lavender Simple Syrup, Egg White, Garnished with Dehydrated Lemon Wheel Lavendar Spear.	14
#27 Espolon Blanco Tequila, Rabbit Hole Cavehill Whiskey, Lemon Juice, Green Chili Agave with Mango Liquid Alchemist, Garnished with Tajin Rim and Orange Peel Flag	14
Sassy Rax	15
Woodford Rye Whiskey, Angostura Orange Bitters, Angostura Black Walnut Bitters, Agave, Absinthe Wash, Servedon a Big Rock, Garnishedwith a Lemon Twist	
AMG (Aromatic Muddled Grapefruit) GrayWhale Gin, Ramazotti Aperitivo Rosato, Luxardo Cherry Morlacco Liqueur, Muddled Grapefruit Juice, Simple Syrup, Garnished with Luxardo Cherry and Grapefruit Twist	16



A Taste Of The Warm Seasons



15

Garnished With Edible Flower

SpringMonkey 47 Gin, Trader Vics White Chocolate Liquor, House

Monkey 47 Gin, Trader Vics White Chocolate Liquor, House Made Lavender Simple, Lemon Juice, and Fresh Blackberries.

Summer

Huradurra Blanco Tequila, St-Germain, Orgeat Liquid
Alchemist, Lime Juice, Spoon Of Agave, and Dehydrated
Lemon.

Monsoon 15

Grey Goose Strawberry Lemongrass Vodka, Aperal, Strawberry Liquid Alchemist, Lemon Juice, Lemongrass Simple, and Fresh Strawberries.



ESPRESSO BAR _	9
Vintage Espresso Blue Ice Espresso Vodka, Hard Truth Maple Bourbon Whiskey, Mr. Black Coffee Liqueur, House Made Espre	15
Cold Brew, Garnished with Chocolate Shavings	3550
Espresso Martini Vanilla Bean Infused Vodka, Kahlua, Brown Sugar Syrup, House Made Espresso Cold Brew, Garnished with Coffee Beans.	13
The Espresso Deluxe Martini Vanilla Bean Infused Vodka, Rumchata, Kahlua, House Made Espresso Cold Brew, Brown Sugar Syrup, Garnished with Cinnamon.	13
Cappuccino Martini Blue Ice Espresso Vodka, Trader Vic's White Chocola Liqueur, House Made Espresso Cold Brew, Brown Sug Syrup, Garnished with Coffee Grounds.	
Old Western High West Bourbon, Kahlua, House Made Espresso Cold Brew, Brown Sugar Syrup, Garnished with Coffee Beans	15
Cafecito Espresso Espolon Reposado Tequila, Cantera Negra Cafe Liqueur, Liqour 43, House Made Espresso Cold Brew, Garnished with Coffee Beans	14
FAMOUS MULES	
Garnished with fresh lime. Served in copper mug	
Redbull Mule Served with Svedka Vodka (Seasonal Redbull Flavors)	14
Moscow Mule Served with Svedka Vodka	12
London Mule Served with Beefeater Gin	13
Kentucky Mule Served with Woodford Reserve Bourbon	13
Irish Mule	13
Served with Jameson Irish Whiskey Mediterranean Fig Mule Served with Figenza Vodka with a Splash	12
of Cranberry Juice Jalisco Mule	13
Served with Espolon Blanco Tequila BLOODY COCKTAILS & MIMOSA	15
Join us on Saturday and Sunday's from 11 am-3 and try one of our Hand Crafted Bloody Mary's Mimosas built your way:	pm
Bloody Mary Served with Svedka Vodka	6
Bloody Maria Served with Mi Campo 100% de Agave Blanco Tequila	6
Mimosa Served with One Hope (juice of choice)	6
ADD ON GARNISHES	
Bacon, Olives, Pickled Carrot and Celery Spears - \$1 Add on Shrimp - \$3.00 each	.50
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