Fall COCKTAILS

PAY DE MANZANA / 14

APPLE PIE MULE MADE WITH HOUSE-INFUSED APPLE PIE VODKA, LEMON JUICE, PURE MAPLE SYRUP, GINGER BEER

BLOODY MARGARET / 16

SEASONAL MARGARITA MADE WITH LALO TEQUILA, CHARRED BLOOD ORANGE SIMPLE, VAHALLA HONEY SIMPLE, LIME JUICE, SODA

SWEET LITTLE SUGAR PLUM / 14

WHEATLEY VODKA, PLUM SIMPLE, LILLET BLANC, LIME, EGG WHITE

MATCHATINI / 15

HOUSE-INFUSED SALTED VANILLA VODKA, BAILEYS, FRESH MATCHA

NUTTY FASHIONED / 15

WOODFORD RESERVE, ROASTED CHESTNUT SIMPLE, WALNUT BITTERS

THE ESTELÍ / 16

NICARAGUAN CARAJILLO MADE WITH 12 YEAR FLOR DE CAÑA, LICOR 43, ESPRESSO, BROWN SUGAR SIMPLE, KAHLUA, CHOCOLATE BITTERS

GINGER HONEY SOUR / 15

GRAY WHALE GIN, LEMON, GINGER HONEY SYRUP, ST GERMAINE, AROMATIC BITTERS, EGG WHITE

PEAR & PECAN 75 / 15

GRAY WHALE GIN, BELLE DE BRILLET, PECAN SIMPLE, LEMON, CHAMPAGNE

86 ROOM