

DTR COCKTAILS

KICK IN THE BOL'S

London Dry Gin, Thyme, Rosemary & Lavender, Stirred with Lillet Rosé, Cointreau, Cucumber & Pinch of White Truffle Salt. Dill Garnish. Served Up

\$14

TOVAR- Donkey

Chipotle Infused-Lunazul Blanco Tequila Shaken with Lemongrass, Lime, Fresh Cilantro & a Splash of Tonic Water. Served Tall with Tajín & Orange Half wheel

\$14

SPLIT'S MY HEART

Illegal Joven mezcal & Tequila Blanco Shaken with Fig Caramel, Pomegranate, Lemon Juice & a Drip of Absinthe. Served Up with a Dehydrated Lemon Garnish

\$14

JEBI GA- F**K IT

Pineapple Vodka & Ancho Reyes Verde Shaken with Maraschino Cherry liqueur, Lime & Agave. Served up with Tajín

\$14

NEMA PROBLEMA- No Problem

The first 2 words every tourist learns

Pisco brandy, Sauvignon Blanc Wine, Lemon, Aperol, Peach & St. Germain

\$16

BALKAN SECRET

Bosnian Plum Brandy Shaken with Spiced Pear-Maple Syrup, Lemon Juice & Angostura Bitters. Nutmeg Garnish. Served Up

\$14

CMOK, CMOK, CMOK- KISS, KISS, KISS

Tequila Blanco & Campari Shaken with Strawberry & Rosemary Syrup, Lemon Juice & Cointreau. Served Up with Hibiscus Powder

\$14

SEÑOR TANGO

Fernet Branca Aperitif & Coca-Cola. Served Tall with a Lemon Wedge

\$13

FALLING SUNSET

Mediterranean Gin & Spiced Pear Maple Syrup Stirred with Vermouth di Torino
Flamed Orange twist Garnish. Served Up

\$14

THE DRUNK MONK

London Dry Gin & Green Chartreuse Shaken with Lemongrass Syrup, Lemon &
Aquafaba. Served over Large Artisan Ice Cube with Peychaud's Bitters & Lime Zest

\$14

GAZDA- Boss

Diplomático Reserva Rum & Ramazotti Amaro Stirred with Allspice Dram Liqueur,
Spiced Fig Syrup & Lemon Peel Garnish. Served Up

\$14

MOJA LJUBAV- My Love

Hibiscus Flower Infused-Lunazul Blanco Tequila, Strega Liqueur, Guava, Passion Fruit,
Lime, & Pineapple Juice. Clarified with Milk. Served over a Large Artisan Ice Cube

\$14

BOSANSKI ŽIGOLO- Bosnian Gigolo

Elijah Craig Rye & Plum Brandy Stirred with Vanilla-Fig syrup & Chocolate Bitters.
Orange Peel Garnish. Served Up

\$14

RAKIJA- Plum Brandy

Balkan Tradicional Destilate that Relaxes The Muscles, Melts The Heart &
Uplifts The Soul! Served Ready

\$11

DTR CLASSIC COCKTAILS

- BARREL AGED OLD- FASHIONED** \$13
Evan Williams Bottled-In-Bond Bourbon, Organic Agave, Chocolate, Orange & Aromatic Bitters. Served over a Large Artisan Ice Cube
- DTR HUGO SPRITZ** \$13
St. Germain, Prosecco, Club Soda, Mint & a Lemon Peel. Served in a Wine Glass with Ice
- PISCO SOUR** \$13
Pisco Brandy Shaken with Lime Juice, Simple & Aquafaba. Served Up. Angostura Bitters Garnish
- APEROL SPRITZ** \$13
Aperol, Prosecco & Club Soda. Served in a Stemmed Glass Ove Ice. Half Orange Wheel Garnish
- FRENCH 75** \$13
London Dry Gin Shaken with Fresh Lemon Juice & a Dash of Simple. Topped with Prosecco & a Lemon Peel
- DTR PORNSTAR MARTINI** \$13
Vanilla-Passionfruit Syrup Shaken with Vodka & Fresh Lime Juice. Topped with Sparkling Wine. Served Up
- MIDORI SOUR** \$13
Midori Melón Liqueur Shaken with Fresh Basil, Lemon Juice & a Dash of Simple. Served Over Ice
- PALOMA ROSA** \$13
Hibiscus Flower Infused-Lunazul Tequila, Pomegranate Liqueur, Fresh Grapefruit & Lime Juice, Topped with Club Soda & Rosemary Sprigs.
- MARGARITA** \$13
Lunazul Blanco Tequila, Orange Liqueur, Fresh Lime Juice, Organic Agave Nectar & Tajin Rim Served Over Ice
- ESPRESSO MARTINI** \$13
Grey Goose Vodka Shaken with Brewed Espresso, Sugar Cane Syrup & a Splash of Fernet Branca Finished with Cocoa Powder. Served Up

ZERO PROOF COCKTAILS

LAZY LOVER

\$11

Seedlip 108, Jalapeño, Lime Juice, Agave Nectar & Club Soda. Served Up with Freshly Picked Thyme

RED LIGHT DISTRICT

\$11

Lyre's Pink Stirred with Pomegranate Syrup, Dried Hibiscus Flower & Club Soda. Finished with a grapefruit twist. Served over ice.

AGE BEFORE BEAUTY

\$11

Elderflower, Grapefruit, Lime Juice, Fresh Grapes & Rosemar