

# DTR Cocktails

## BARREL AGED OLD-FASHIONED

*Evan Williams Bottled-In-Bond Bourbon, Organic Agave, Chocolate, Orange & Aromatic Bitters.  
Served on a large Artisan Ice Cube.  
\$15*

## FALLING SUNSET

*Gin Mare & Spiced Pear Liqueur Stirred with Vermouth di Torino, Flamed Orange Peel Garnish.  
Served up.  
\$15*

## THE BURNING MAN

*Lunazul Blanco & Maraschino Cherry liqueur Shaken with Cilantro, Lime, Orange & Pineapple Juice. Finished with Chipotle Pepper-Peychaud's Bitters Float. Served on a large Artisan Ice Cube, Smoked with a Tajin rim.  
\$15*

## TEA'S SEASON

*Pineapple Vodka & Spiced Thyme Syrup Shaken with Rooibos Tea, Lime Juice & Aquafaba. Grapefruit essence.  
Served Up.  
\$15*

## THE TESLA

*Blanco Tequila & Midori Melón Liqueur Shaken with Chamomile, Lemon Juice, Basil & a Dash of Absinthe. Served Up.  
\$17*

## DON'T BE KOI

*Ketel One Grapefruit & Rose & Lillet Blanc Shaken with Rose Hip Syrup, Aquafaba & Lemon.  
Served Up.  
\$15*

## BLACK SMOKE RISING

*Buffalo Trace Bourbon & Sherry shaken with Black Pepper-Agave Syrup, Allspice, Splash of Pineapple Juice & Bitters. Tableside Smoked on a Large Artisan Ice Cube.  
\$15*

## APPLE ORCHARD

*Spiced Rum & Apple Brandy Shaken with Cinamon, Fresh Apples, Lemon Juice, Aquafaba & Allspice Dram.  
Served Up.  
\$15*

## PIECE OF CAKE

*Biscoff infused-Bourbon shaken with Heavy Cream, Simple & Espresso Liqueur.  
Served Up.  
\$15*

## DTR Classic Cocktails

### **COSMOPOLITAN**

*Deep Eddy Vodka, Cranberry Juice, Orange Liqueur, Lime Juice, Citrus Oil Vapor Bubble. Served Up.*  
\$16

### **FRENCH 75**

*Connption Kinship Gin Shaken with Fresh Lemon Juice & a Dash of Simple. Topped with Prosecco & a Lemon Peel.*  
\$15

### **DTR PORNSTAR MARTINI**

*Vanilla-Passionfruit Syrup Shaken with Vodka & Fresh Lime Juice. Topped with Sparkling Wine. Served Up.*  
\$15

### **PALOMA**

*Lunazul Blanco Tequila, Fresh Grapefruit & Lime Juice. Topped with Club Soda & Grapefruit Peel Garnish. Served tall.*  
\$15

### **ESPRESSO MARTINI**

*Grey Goose Vodka Shaken with Brewed Espresso, Sugar Cane Syrup & a Splash of Fernet Branca. Finished with Cocoa Powder. Served Up.*  
\$15

### **MARGARITA**

*Lunazul Blanco Tequila, Orange Liqueur, Fresh Lime Juice, Organic Agave Nectar & Tajin Rim. Served Over Ice.*  
\$15

### **LYCHEE MARTINI**

*Vodka & St. Germain Shaken with fresh Lychee purée, and a splash of lime juice. Served up with Lime Zest.*  
\$15

### **FROZEN SPICED SANGRIA**

*Pisco, Garnacha, Lemon, Cinnamon, Peach & Pomegranate.*  
\$14

## Zero-Proof / Non-Alcoholic Cocktails

### **LAZY LOVER**

*Seedlip 108, Jalapeño, Lime Juice, Agave Nectar & Club Soda. Served Up with Freshly Picked Thyme*  
\$13

### **AMARETTO SOUR**

*Lyre's Amaretto Shaken with Fresh Lemon Juice, Simple & Aquafaba. Served on the Rocks.*  
\$13

### **AGE BEFORE BEAUTY**

*Elderflower, Grapefruit, Lime Juice, Fresh Grapes & Rosemary.*  
\$13