

ANAVIV SPECIALTY COCKTAILS

❖ Vodka:

➤ Market Caprioska

- Vodka
- Simple Syrup
- Fresh squeezed lemon, lime, orange
- Rocks, orange garnish

➤ Vodka Thyme Limonata

- Vodka
- Fresh squeezed Meyer Lemon juice
- Thyme infused simple syrup
- Slice green grape float
- Shaken, Rocks, Grape Garnish

❖ Gin:

➤ Gin n' Petals

- Gin
- Lilet Rose
- Fresh squeezed ruby grapefruit
- Edible flower float
- Shaken, Rocks

➤ Sorrel Limeade

- Gin
- Sorrel infused lime juice
- Agave
- Pellegrino top
- Rocks, Lime garnish

➤ Rhubarb Gin Fizz

- Gin
- Roasted rhubarb syrup
- Shaken, Rocks
- Pellegrino top

❖ Tequila:

➤ Mangorita

- Casadores Reposado
- Domain de Canton
- Perfect mango puree
- Elder flower syrup
- Fresh squeezed lime juice
- Shaken, rocks
- Chili/salt half rim.
- Lime Garnish

➤ Tamarind Spice

- Cinnamon infused tequila
- Tamarind syrup
- Shaken, rocks
- Ginger beer top off.
- Cinnamon stick garnish

➤ Paloma Blanca

- Mescal
- Tequila Reposado
- Fresh squeezed grapefruit
- Agave
- Shaken, Rocks
- Grapefruit soda top
- Grapefruit wheel/Rind garnish.

❖ Bourbon:

- Peach Blackberry Bourbon Smash
 - Bourbon
 - Muddled peach and blackberries
 - Shaken, Rocks
 - Pellegrino top
- The BBG
 - Bourbon
 - Basil extract
 - Ginger beer
 - Shaken, Rocks
- Bourbon Summer
 - Bourbon
 - Fresh Thyme
 - Summer Peaches
 - Muddled, Rock

Wine:

- The French Sunset
 - Lilet Blanc
 - Stone Fruit
 - Poured in rocks glass with a cardamom sugar rim.
- Citrus Romance
 - Prosecco
 - St. Germain
 - Campari
 - Layered in rocks glass over ice.
 - Lemon wheel float.
 - Stirred in fennel frond garnish