

MICHAEL MINA HANDCRAFTED COCKTAILS

\$17

eastside

grey goose vodka, cucumber, mint, champagne
shaken & served up with a cucumber slice

airmail

diplomático reserva rum, honey, lemon, sparkling wine
shaken & served up with a lavender sprig

mina paloma

herradura blanco tequila, aperol, lime, grapefruit soda
shaken & served tall with a grapefruit twist
* indulgent: don julio 1942 añejo \$36

georgia julep

hennessey vs cognac, crème de pêche, mint
built in a copper mug over crushed ice with peaches
* indulgent: hennessey xo \$36

brooklyn

bulleit rye whiskey, carpano sweet vermouth
maraschino, angostura bitters
stirred & served up with a lemon twist & cherry

bellagio conservatory & botanical garden cocktail series

with each changing season, our team works diligently to pair their own
hand-crafted cocktails with the theme of the famous
floral display right outside our own front door

\$17

the prospector

maker's mark, averna amaro, px sherry, bitters
stirred & served up with an orange twist

bottom of the cup

bulldog gin, pierre ferrand dry
curaçao, earl grey tea cordial, lemon
shaken & served up with a sprig of fresh thyme