

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

gin-gin mule

hendricks gin, mint, lime juice, gosling's ginger beer
shaken & served tall with a mint sprig

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 nail in the coffin

suntory toki whisky, leacocks dry madeira, licor 43,
fernet vittone

stirred & served up with an lemon twist

sage advice

tito's vodka, pierre ferrand dry
curaçao, cherry sage purée, lemon

built in a julep tin over crushed ice with sage leaves,
maraschino cherry, powdered sugar