Angeleyes

<u>Island Style:</u>

- Aperol Julius (grapefruit and orange juice, Aperol, club soda and vanilla simple syrup)
- Dark & Stormy (Goslings rum with ginger ale, lime and bitters)
- Painkiller (pineapple and orange juice, cream of coconut and rum.
 Topped with freshly ground nutmeg)
- Island Sunset (Amaretto and Malibu with lime, pineapple and a splash of grenadine)

<u>Classics with a Twist:</u>

- Negroni Spaglioni (Campari and Sweet Vermouth, topped with prosecco and fresh orange)
- Passionfruit Margarita (classic margarita mixed with fresh passionfruit pulp)
- Spicy Margarita (made with jalapeño infused tequila)
- A Good Old-Fashioned (bourbon, orange and angostura bitters and simple syrup)
- Espresso Martini (vanilla vodka, Kahlua and espresso)



<u>Skinny:</u>

- Skinny Margarita (made with agave)
- Paloma (tequila blanco, grapefruit juice, club soda and tajin spice
- Aperol Spritz (Aperol, prosecco, club soda and olives)
- Prosecco and Elderflower Spritz (prosecco and St Germain with club soda and lavender garnish)

<u>Craft:</u>

- Tomato and Basil Daquiri (fresh basil and cherry tomatoes bundles with lime, simple syrup, rum and a splash of bitters)
- Breakfast Martini (egg white, grapefruit, ginger marmalade, simple syrup, lemon juice, gin or vodka and hot sauce)
- Rasberry Mint Mojito (fresh raspberries, mint and lime, muddled with white rum, club soda and sugar cubes)
- Da Cucumber Ting (muddled cucumber shaken with vodka or gin. topped with pink Ting and served martini-style with Tajin spice)