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## COCKTAIL MENU

*Signature Cocktails Crafted with Precision and Elegance.*

<b>Sapodilla Sticky Wicket</b>	\$100
<i>Spiced Rum   Sapodilla   Amaretto   Pistachio Syrup</i>	
<b>Dwight's Yorker</b>	\$120
<i>Absolut Vodka   Caimit   Elderflower   Juniper Berries   Lavender Foam</i>	
<b>Mezcal Beamer</b>	\$100
<i>Montelobos Mezcal   Spiced Mango Puree   Tarragon   Tajin</i>	
<b>Nightwatchman</b>	\$115
<i>Johnnie Walker Black   Apple Liqueur   Cinnamon Demerara Nectar</i>	
<b>Fire in D' Crease</b>	\$125
<i>Gin   Absinthe   Guava Puree   Fire</i>	
<b>Portugal Leg Break</b>	\$110
<i>Pear Vodka   Homemade Portugal Cordial   Jasmine Tea   Prosecco</i>	
<b>The Gully Sorrel Spritz</b>	\$100
<i>Homemade Sorrel Cordial   Apricot Liqueur   Prosecco</i>	
<b>Boundary Blend Sangria</b>	\$110
<i>Red or White   Fresh Fruit Medley   Aromatic Spices   Secret Herbal Infusion</i>	
<b>Maiden Over Ice Tea (Zero Proof)</b>	\$90
<i>Earl Grey   Raspberry Puree   Lime   Agave</i>	
<b>Boundary Breeze (Zero Proof)</b>	\$90
<i>Green Apple Shrub   Wild Hibiscus   Rose Blossom Water   Rosemary Non-Alcoholic Sparkling Spumante</i>	
<b>The Plantation Cover Drive (Zero Proof)</b>	\$90
<i>Organic Sugarcane Juice   Tamarind   Fresh Lime   Lemongrass</i>	