

COCKTAILS

– by Kamal, Anish, Bernard & Nebras



Welcome to Centertown – 2 ½ oz	10
<i>crisp, elegant</i>	
dillon's gin 7 cointreau aperol lemon prosecco	
Chat Me Up – 2 ½ oz	12
<i>bittersweet, aperitivo</i>	
strega campari rice vinegar dillon's orange bitters absinthe wash	
Mehra's Special – 2 oz	9
<i>citrusy, fresh</i>	
white rum dark rum apricot brandy orange pineapple lemon	
The Privateer – 2 oz	11
<i>ripe, fragrant</i>	
st-rémy vsop brandy manzanilla fino sherry agave apple lime fee brothers black walnut bitters st-germain wash	
Chartreuse Swizzle – 2 oz	12
<i>herbal, earthy</i>	
green chartreuse house falernum pineapple lime	
Tequila Masala – 1 oz	9
<i>savoury, spicy</i>	
1800 tequila blanco house tikka masala hot sauce agave lime soda	
Sej – 1 oz	8
<i>sweet, fruity</i>	
coconut rum crème de banane grenadine pineapple	
Sassy Lassi – 1 oz	8
<i>rich, tropical</i>	
coconut rum mango lassi	
We Drink to Fig-et – 2 oz	11
<i>lush, funky</i>	
cazadores tequila añejo port house fig syrup lime angostura bitters	
EIC Old Fashioned – 2 oz	12
<i>structured, spirit-forward</i>	
amrut indian single malt whiskey house chai syrup brandied cherry lemon	
Fall in Manhattan – 2 ½ oz	12
<i>smoky, complex</i>	
maker's mark bourbon leyenda mezcal cherry heering amaro lucano honey	
Chai Espresso Martini – 2 oz	10
<i>silky, aromatic</i>	
top shelf vodka sortilège kahlúa izere burundi roast espresso house chai syrup	