

The Bohemian

Gingers Have More Fun \$10

Fresh lemon juice, ginger infused grenadine, gin or vodka, and Poema cava (Gin/Vodka upgrade available)

Bourbon Pecan Sour \$10

Fresh lemon juice, pecan rosemary syrup, bourbon, and garnished with a toasted marshmallow (Bourbon upgrade available)

Sour Paloma \$11

Grapefruit shrub, Aperol, tequila, and soda water (Tequila/Mezcal upgrade available)

Sweet New Yorker \$15

Pear honey syrup, fresh lemon juice, Chemist Barrel Rested Gin, and topped with Anterra Pinot Grigio (With or without egg white)

Irish Ginger Blossom \$16

Grand Marnier, Domaine De Canton, Jameson, orange bitters, and Angostura bitters

Sparkling Pear \$12

Pear Honey syrup, black lemon bitters, and Poema Cava

Grapefruit Moon \$14

Grapefruit shrub, Noilly Prat Dry Vermouth, Old Forester Rye, and grapefruit hop bitters

Sarah's Dance \$32

Rustic Nocino, Kopi Vermouth, Adictivo Extra Anejo Tequila, chocolate and orange bitters

Beetific Martini \$11

Muddled beets, Noilly Prat Extra Dry Vermouth, Barquero Vermouth, gin or vodka, and garnished with a horseradish stuffed olive (Gin/Vodka upgrade available)

Upside Down And Almost Perfect \$16

Sakura vermouth, pear honey syrup, Mother Earth Gin, and black lemon bitters

Drop Of A Berry \$14

Fresh lemon juice, blueberry jam, Titos, and Limoncello

Winifred's Smoked Oyster \$32

Fino dry Sherry, olive brine, Lagavulin 16yr, and black lemon bitters

Bohemian Kiss \$14

Fresh lemon juice, Domaine De Canton, Creme De Violette, and Beefeater Gin

Cherry Smoke \$19

Anderson Valley Cherry Gose, Luxardo, Eagle Rare Bourbon, and chocolate bitters

Fog Over London Hot Toddy \$12

Lemon, pear honey syrup, Gin, and hot Earl Grey Tea (Gin upgrades available)

Ballet De Tequila \$15

Creme De Coco, Campari, 10-year Tawny Port, El Jimador Anejo Tequila, and chocolate bitters

Smoke and Applejacks \$14

Lemon juice, pear honey syrup, apple cider, Applejack Brandy, Vida Mezcal and Peychaud's bitters

Italian Strawberry \$14

Strawberries, basil balsamic syrup, Amaretto, Bombay Sapphire Gin, and MontRose rosé

Brazilian Christmas \$15

Fresh lime, cranberry syrup, Amaro Flora, and Leblon Cachaca

Kara's Jive \$13

Cranberry syrup, Lillet Blanc, Poema Cava, and Soda water

Cranberry Old Fashion \$14

Cranberry syrup, orange bitters, and Bulleit Rye

Sweet Potato Daiquiri \$15

Mashed sweet potato, fresh lime, spiced maple syrup, Diplomatico Reserva, and Angostura bitters

Gypsy Queen \$67

100 Year Grand Marnier, PX Sherry, Kopi Vermouth, and orange bitters

Paper Maché \$22

Barrel Seagrass Rye, lemon juice, Sakura Vermouth, and Aperol (Double Rye \$32)

