

THE WAGNER

Calor Velado \$11

Verde Amaras mezcal, Ancho Reyes Verde Chile Poblano Liqueur, apple purée, lime juice, simple syrup, orange bitters

Toasted Fig \$11

Woodford Reserve bourbon, caramelized fig syrup, lemon juice

The Wagner Old-Fashioned \$16

Whistlepig 10-year rye, house-made five-spice syrup, Peychaud's bitters, candied orange peel

Beguiling \$12

Italicus Rosolio di Bergamotto liqueur, Luxardo Maraschino, Bianco vermouth, lime juice, lime and yuzu tonic, butterfly pea flower

Promenade Della Sera \$13

Rémy Martin VSOP, Amaro Nonino, simple syrup, lemon juice, bitters

Midnight Garden \$17

Empress gin, Combier Crème de Violette, St. Elder elderflower liqueur, lemon juice, simple syrup, orange flower water

Gilded Siren \$14

Roku gin, Apologue saffron liqueur, demerara syrup, grapefruit juice

Calypso's Potion \$13

El Dorado 12-year rum, Peychaud's Aperitivo, lime juice, falernum syrup, orgeat syrup

Rive Rouge \$18

Brenne Estate Cask single malt whisky, Dubonnet Rouge, cherry bitters, Luxardo cherries

Bittersweet Sunrise \$13

Cazadores Reposado tequila, passionfruit liqueur, Aperol, lemon juice, simple syrup

The Jade Bloom \$9

Gekkeikan sake, Haku vodka, Lillet Blanc, Choya Uji green tea umeshu, Orchid Elixir, elderflower tonic

J&J Caramel Espresso Martini \$14

vanilla bean-infused Ketel One vodka, Kahlúa, cold brew, caramel syrup, topped with whipped cream and caramel drizzle

MOCKTAILS

Pesca Amara \$6

Sanbittèr soda, grapefruit sour, white peach Red Bull

Citrus Glow \$2

blood orange juice, ginger beer, lemon juice, mint garnish

Green Grove \$4

pear purée, lime juice, cucumber soda