

## ASADO CLASSICS

\$9.50



### CAIPIRINHAS

Cachaça | Lime | Molasses | Brown Sugar

### ASADO SANGRIA

Brandy | Peach Schnapps | Orange | Cherries  
Brown Cinnamon Sugar | Pineapple | Orange Juice  
White or Red Wine

### DIABLO MARTINI

Habanero Infused Vodka | Passion Fruit  
Pineapple Juice | Grenadine

### WHISKEY GINGER

Double Rye Whiskey | Burlesque Bitters | Ginger Syrup | Soda

### CACHACA SIDECAR

Cachacha | Orange Liqueur | Sweet and Sour | Lemon  
Orange | Cinnamon Sugar Rim

### MEDITERRANEAN MULE

Fig Vodka | Ginger Beer | Lime Juice

### POM DROP

Pomegranate Vodka | Orange | Lemon | Pomegranate | Sugar Rim

### PISCO PUNCH

Pisco | Pineapple | Lime Juice | Simple

### ASADO FRESCA

Tanqueray Rangpur Gin | Orange Liqueur | Grapefruit  
Soda | Sweet and Sour

## TRENDING COCKTAILS

\$10



### BASIL SANDIA MARGARITA

Blanco Tequila | Basil | Watermelon Purée | Sour

### LA BANDITA

Mezcal | E NINE Brewery IPA Reduction | Lime | Peach Liqueur  
E NINE Brewery IPA Float | Smoked Salt Rim

### PINA CALIENTE

Rum | Orange Liqueur | Lemon | Sweet and Sour  
Jalapeño | Cinnamon Sugar Rim

### NEDDY BRANCA

Bourbon | Fernet Branca | Ginger | Simple | Egg White Foam

### ABUELA'S ELIXER

Thyme Infused Ran Vodka | Brown Sugar Simple Syrup  
Honey | Lime

### THE INSIDE JOB

Bourbon | Simple | Absinthe  
Angostura Bitters | Cherry | Orange

## CHEF TABLE WINE DINNER SERIES

These intimate "Chef Table" wine dinners are held on the second Wednesday of each month at 7pm. Featuring wine pairings from our hand selected vintners. \$100 per guest includes tax and service charge.

**BODEGA GARZON**  
July 11, 2018

**THE PRISONER WINE CO.**  
August 8, 2018