SAMPLE DINE-IN MENU

Bar

Old Fashioned
Whiskey, saffron/cardamom bitters, orange oil.
bf
$10

Lavender*
Vodka, lemon, lavender, coconut
$10

Gin and Juice
Gin, grapefruit, bitter orange
$10

Clever Liza*
Vodka, peach, vanilla, orange, sparkling wine
$10

Boulevardier
Chocolate milk washed bourbon, espresso infused “campari.”
punt e mes
bf
$14

Yellow King
Single malt whiskey, czech fernet, pedro ximenez sherry.
bf
$14

Netflix and Chill*
Overproof rum, brown butter infused jamaican rums, grapefruit, house ginger beer, cinnamon infused tequila, amontillado sherry, housemade grenadine, lime, aromatic bitters, absinthe, fire
$12

Fogcutter*
Rum, more rum, gin, brandy, amontillado hazelnut orgeat, lime, banana
$12

Daiquiri*
Rum, lime, sugar
bf
$10

Novo Fogo
Sparkling Caipirinha Cans
8 oz
Mango or Lime
bf
$5

One of Everything
Mezcal, sotol, ancho reyes, ancho verde, pineapple, yellow chartreuse, sherry cask finished single malt whiskey, clove.
bf
$14

Margarita*
Tequila, pear brandy, lime, yerba mate, amontillado sherry, saline
$10

Harkonen
Mezcal, rum, sugar, smoked salt.
bf
$14

Wines
House Red
$10
House White
$8
Sparkling white or pimk
$8
Manzanilla Sherry (draught)
$6
Lini 910 Lambrusco (bottle)
$25

Want something that’s not listed or looking to take a cocktail home?
Let us know or shop www.exploretocock.com/enrama

* fresh, unpasteurized juice can kill you, but you know, pandemic, so whatever