

## COCKTAILS



Happy hour (2:30pm to 7pm) \$7.00 - Regular \$8.50

### **Local Mango Mojito**

mango puree, lime, fresh mint,  
cane sugar, white rum, soda water

### **Caipirinha**

lime, cane-sugar, cachaca on crushed ice

### **Brasserie Infusion**

strawberry, blueberry, pineapple,  
kiwi, vanilla bean, vodka

### **Weekly Feature**

ask the bartender

### **Catch Me If You Can**

catch the frozen cranberries in peach schnapps,  
cranberry juice, vodka, champagne

### **Spicy Mango Martini**

garden scotch bonnet, mango puree, vodka, lime

### **Lychee-tini**

lychee puree, vodka, lychee cherry

### **Flirtini**

peach schnapps, pineapple juice, vodka,  
finished with bubbly

### **Modern Dark & Stormy**

white rum, ginger beer, layer of dark rum, lime

*A 15% gratuity will be added to your bill.*

## WINES BY THE GLASS



Happy hour \$6.00 - Regular \$8.00

### WHITE & SPARKLING

#### **Pinot Grigio, Cavit, Italy**

**Riesling, Columbia Crest, Washington St.**

**Sauvignon Blanc, Brancott, New Zealand**

**Chardonnay, Estancia, USA**

**Rosé, Maycas del Limari, Chile**

**Sparkling, Santa Carolina, Brut, Chile**

**Champagne, Veuve Clicqout - \$17**

### RED

**Pinot Noir, Cono Sur 'Reserva', Chile**

**Merlot, Montes, Chile**

**Cabernet Sauvignon, Brown Brothers, Australia**

**Chianti, Straccali, Italy**

**Malbec, Kaiken, Argentina**

**Shiraz, Zonnebloem, South Africa**

### LIQUID DESSERTS



#### **Chocolate Raspberry Bon-Bon**

godiva dark chocolate liqueur, chambord,  
vodka and heavy cream

#### **White Chocolate Martini**

absolut kurant, godiva white chocolate liqueur,  
white crème de cacao

#### **Espresso Martini**

smirnoff vanilla, tia maria, kahlua  
and lavazza espresso

#### **Dulche de Leche Float**

dulche de leche ice cream, vanilla vodka,  
bailey's, coca cola

**Liquid Desserts \$8.50**