



## **COCKTAILS - \$17**

### **BOULEVARDIER “THE OTHER NEGRONI”**

High West Double Rye Whiskey, Campari Liqueur,  
Carpano Antica Formula Sweet Vermouth, Orange Aromatic Bitter

### **JALISCO MARTINI**

Patrón Silver, Patrón Citronge Orange Liqueur, Royal Rose Three Chile Simple Syrup,  
Fresh-Squeezed Lime Juice

### **HOUSE NEGRONI**

*“Aged in Premium Charred American Oak Aging Barrel”*

The Botanist Gin “A Small-Batch, Artisanal Islay Gin”, Campari Liqueur, Carpano Antica  
Formula Sweet Vermouth

### **SILVER KENTUCKY MULE**

High West Distillery Silver Western Oat Whiskey, Fresh-Squeezed Lime Juice,  
Monin Pure Cane Flavor Syrup, Topped with Fever-Tree Premium Ginger Beer

### **APEROL & LIMONCELLO SPRITZ**

Aperol Orange Liqueur, House Made Limoncello, Domaine De Canton Ginger Liqueur,  
Fresh-Squeezed Lemon Juice, Topped with Prosecco

### **THE PROJECT MANHATTAN**

*“Aged in Premium Charred American Oak Aging Barrel”*

Westland American Oak Single Malt Whiskey, Montenegro Amaro Liqueur, Carpano Antica  
Formula Sweet Vermouth, Tempus Fugit Gran Classico Bitter with Luxardo Gourmet  
Maraschino Cherries.

### **ESPRESSO MARTINI**

Van Gogh Double Espresso Vodka, Stoli Vanilla, Godiva Dark Chocolate Liqueur,  
Touch of Baileys Irish Cream, Shot of Espresso

### **TOSCA’S SIGNATURE DRINK “THE THING”**

Aperol Orange Liqueur, Varnelli Amaro Dell'Erborista (Honey-Infused, Unfiltered Amaro),  
Carpano Antica Formula Sweet Vermouth, George Dickel Rye Whisky, Fresh Lemon Juice