

# THE PROMONTORY

## BRUNCH COCKTAILS WINTER 2017/2018

### SAVORY



#### ANTICRUDA

Tecate, House Bloody,  
Sam's Secret Adobo,  
Lime, Celery Bitters

10



#### BLOODY MARY

Reyka Vodka, House Bloody,  
Pickle, Feta Stuffed  
Olive, Lime

10



#### MY EYES ARE GREEN

St. George Green Chile  
Vodka, Banhez Mezcal,  
Tomatillo Bloody

10

### FRUITY



#### CRANBERRY GIMLET

Control Pisco, Lemon,  
Spiked Cranberry Shrub,  
Cranberry Bitters,  
Rhubarb Bitter

10



#### IT'S 5 O'CLOCK

Brugal Dry, Lime, Saigon,  
Pomegranate, Sparkling Wine

9



#### MARIE & ROSE

Mistral Aged Pisco, Rosemary  
Syrup, Lemon, Egg White

10

### 'MOSAS



#### POPPA BEERMOSA

The "Champagne" Of Beers,  
Cold Pressed Orange Juice,  
Ice Optional

9



#### MAMA D'S BLACKBERRY BEERMOSA

Crispin Blackberry Pear  
Cider, pineapple juice

9



#### MIMOSA

Grapefruit, Orange, or  
Pineapple

9

### HOT



#### CRIMSON TODDY

Belle Meade Bourbon,  
Pomegranate, Pimento  
Dram, Rooibos Red Tea

10



#### HOT BUTTERED RUM

Browned Butter Infused,  
Maple Syrup, Cinnamon  
Stick

10



#### APPLES & GRAPES

Martell Blue Swift, Hot  
Apple Cider, Caramel,  
Maple Whipped Cream

10



#### TODD & PEAT

Speyburn, Lemon, Honey,  
Kummel Caraway Liqueur

10

### NON- ALCOHOLIC



#### PERFECT PEAR

Nectar Of Pear, Lemon  
Pineapple, Saigon,  
Cinnamon

6



#### HEARTH LEMONADE

Lemons, Smoked  
Blackberry, Sugar,  
Ambrosia

6



#### M & D CREAM SODA

Vanilla, Cinnamon,  
Allspice, Orange

6



#### HOT CARAMEL CIDER

Hot Cider, Caramel,  
Maple Whipped Cream,  
Cinnamon

6