

— COCKTAIL MENU —

Cocktail Creations By: Tom Kozlowski

LYCHEE BLOSSOM

Yuzu Sake, Coconut Lychee, Liqueur, Lychee Fruit

*Tasting Notes: Smooth, easy drink, slight sweetness but well balanced.
Pairs well with spicy foods.*

SOUTHEAST SIDE

Junmai Sake, White Aperativa, Lime, Mint, Cucumber

*Tasting Notes: Refreshing, citrus, smooth. A nice beverage to have before
you start your meal.*

SUMMER SANGRIA

Kabinett Riesling, Mead, Prosecco, Pineapple Juice,
White Cranberry Juice

*Tasting Notes: Bright, citrus, refreshing. The perfect summer sangria to
lighten your day.*

ROSÉ ON ROSÉ

Lillet Rosé, Sparkling Rosé, Hibiscus, Sparkling Pink Grapefruit

*Tasting Notes: Tart, effervescent, refreshing. The color alone draws you to
this cocktail. Great bright, fun drink to celebrate with.*

LITTLE FLOWER GIRL

Junmai Sake, Blanc Vermouth, Raspberry Cherry Blossom, Egg White

*Tasting Notes: Smooth texture, balanced, slight fruitiness. This cocktail is
very luscious in all aspects regarding mouth feel, looks, and flavors.*

VEILED NEGRONI

Nigori Sake, Barolo Chinato, Negroni Apertivo, Lemon

*Tasting Notes: Bitter, citrus, slight creaminess. This cocktail will not be
for all, but for those who prefer something a little more bitter and straight
forward, this is the cocktail for them. A nod to the classic Negroni.*