

SPECIALTY COCKTAILS

TEQUILA & RUM

JABRONI

*Casa Noble, Campari,
grapefruit, mint* 12.50

SPICY MARGARITA

*Mi Campo Silver, lime, jalapeno,
sriracha rim* 12.50

JALISCO SOCIALITE

*Casa Noble Reposado, passion fruit, lime,
vanilla, prosecco* 13.50

JOHN NORTH'S TEQUILA SPRITZ

Mi Campo, lemonade, soda 11.50

REDONDA RUM PUNCH

*Malibu, fruit juices,
dark rum floaters* 10.50

HAND-SHAKEN PINA COLADA

Bacardi, coconut cream, pineapple 11.50

AFTER DINNER DRINK

THE DUDE

Titos, Kahlua, cream 11.50

CHOCOLATE MARTINI

*Van Gogh Chocolate Vodka,
Baileys, Godiva Liqueur* 13.50

ESPRESSO MARTINI

Absolut Vanilia, Kahlua, espresso 11.50

VODKA & GIN

AMERICAN MULE

*Tito's Handmade Vodka, lime juice,
ginger beer* 11.50

DIRTY MARTINI

*Grey Goose, olive juice,
blue cheese stuffed olives* 13.50

COUNTRY THYME LEMONADE

*Ketel One Vodka, lemon juice,
agave, blueberry* 11.50

NEGRONI SPRITZ

*Bombay Sapphire, sweet vermouth,
Campari, prosecco* 10.50

SPARKLING BEE'S KNEES

Gray Whale Gin, lemon, honey, soda 11.50

BOURBON & WHISKEY

THE OAK ROOM MANHATTAN

*Highwest rye, sweet vermouth,
orange bitters* 13.95

VILLA CLUB SOUR

Highwest bourbon, lemon juice, bitters 11.50

THE BRIDGEBROOK OLD FASHIONED

*Bulleit Bourbon, bitters,
amarena wild cherry* 12.50

POOLSIDE PITCHERS

SANGRIA

*Grand Marnier, peach schnapps,
fruit. Red or white* 65.50

MOJITO

*Rum, fresh mint, lime, soda water.
Classic, Passion Fruit or
Strawberry* 65.50

MARGARITA

*Tequila, fresh lime, soda water.
Classic, passion fruit or
strawberry* 65.50

A Restaurant Partners Managed Property