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BISTRO 217 SPECIALITY COCKTAILS

Blue Goose 10.00

Grey Goose Vodka and Dolin Dry Vermouth chilled to perfection, served with homemade blue cheese stuffed olives.

Express Your “Ass”ets 10.00

A Bistro specialty, Mountain Peak Espresso Rum, Kahlúa French Vanilla, Amarula Cream Liqueur and a splash of half and half.

Blood Orange “Cosmo” 9.00

Blue Ice Potato Vodka, triple sec, fresh lime, blood orange, splash of cranberry Anne’s FAVE!

Lemondrop Martini 9.00

Reyka Vodka, fresh squeezed lemons and simple syrup makes this refreshing martini “Lemonade with a kick!”

The Bistro’s Manhattan 11.00

WhistlePig PiggyBack Rye Whiskey, Carpano Antica Sweet Vermouth, dash of orange bitters, luxardo cherry.

Arrogant and Shabby 9.50

Fords Gin, muddled cucumber, basil, fresh lime juice, simple syrup, splash of soda.

Grayman’s Gimlet 10.00

Hendrick’s Gin, St-Germain Elderflower Liqueur, fresh lime juice and simple syrup.

Blackberry Mule 9.00

Herradura Reposado Tequila, blackberry syrup, mint, ginger beer, lime, blackberries.
Or make it a Kentucky Mule with Old Forester Rye.

Basil Daisy 9.00

Blue Ice Potato Vodka, Aperol, fresh lemon juice, simple syrup and basil.

Flor Picante 11.00

Herradura Blanco Tequila, hibiscus habanero syrup, fresh lime juice and pineapple juice.

Double Down 11.00

Woodford Reserve Bourbon, Old Forester Rye Whiskey, Pierre Ferrand Dry Curaçao, pistachio orgeat, fresh lemon juice and simple syrup.

Mojito y Mas 10.00

Flor de Cana Rum muddled with fresh lime juice, mint, fresh ginger and simple syrup and topped with Poema Brut Cava.

The Sun Also Rises 9.00

Rhum Clement, lime, grapefruit and Luxardo Maraschino Liqueur.