



217 MARTINIS

- Blue Goose 9.00**
Grey Goose Vodka 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**
Ketel One Oranje 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**
Woodford Reserve, Carpano Antica Sweet Vermouth, dash of orange bitters, luxardo cherry.

BISTRO 217 SPECIALITY COCKTAILS

- Grayman’s Gimlet 8.50**
Hendrick’s Gin, St-Germain Elderflower Liqueur, fresh lime juice and simple syrup.

- 217 Bloody Mary 7.50**
Dixie Black Pepper Vodka*, blended with our homemade mix of V-8 juice, horseradish, cayenne, Worcestershire, Tabasco, celery seed, fresh ground pepper.

- Blackberry Kentucky Mule 8.00**
Coopers’ Craft Bourbon, blackberry syrup, mint, ginger beer, lime, blackberries.

- Strawberry Basil Margarita 9.50**
Milagro Silver Tequila, Nonino Amaro, strawberry, fresh lime and basil bloom.

- CC’s Island Sour 9.50**
Belle Isle Honey Habanero Infused Craft Spirit, Solerno Blood Orange Liqueur, fresh sour, blood orange juice, habanero salt rim.

- Bistro Mojito. 8.50**
Flor de Caña Rum, mint, simple syrup and fresh lime.

*spirit produced in Charleston, SC

