

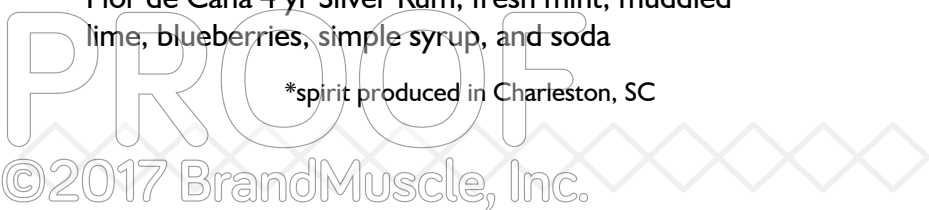
217 MARTINIS

- 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, Van Gogh Double Espresso Vodka, Kahlúa French Vanilla, Baileys Irish Cream 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 8.50**
 Ketel One Citroen Vodka, fresh squeezed lemons and simple syrup makes this refreshing martini “Lemonade with a Kick.”
- The Bistro’s Manhattan 11.00**
 Woodford Reserve Rye, 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.
- Grapefruit Mule 9.00**
 Smirnoff Ruby Red Grapefruit Vodka, lime juice, orange bitters, Goslings Ginger Beer and freshly squeezed ruby red grapefruit juice all served in a copper mug.
- CC’s Fire Water 9.50**
 Milagro Silver Tequila, Tito’s Handmade Vodka, Fresh lemon and lime juice, fresh jalapeños, cilantro, and agave nectar.
- Strawberry Basil Margarita 9.00**
 Herradura Silver Tequila, strawberry lemonade, fresh basil and lime juice
- Blueberry Mojito. 9.00**
 Flor de Cana 4 yr Silver Rum, fresh mint, muddled lime, blueberries, simple syrup, and soda

*spirit produced in Charleston, SC



Please Drink Responsibly 1818945