

## 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**  
 Belle Isle Craft Spirit, 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.
- Arrogant and Shabby . . . . . 9.50**  
 Sutler’s Gin, muddled cucumber, basil, fresh lime juice, simple syrup, splash of soda

## BISTRO 217 SPECIALITY COCKTAILS

- Grayman’s Gimlet . . . . . 9.00**  
 Hendrick’s Gin, St-Germain Elderflower Liqueur, fresh lime juice and simple syrup.
- Blackberry Kentucky Mule . . . . . 8.00**  
 Coopers’ Craft Bourbon, blackberry syrup, mint, ginger beer, lime, blackberries.
- Belle Isle Sour . . . . . 9.50**  
 Belle Isle Honey Habanero Infused Craft Spirit, Solerno Blood Orange Liqueur, fresh sour, blood orange juice, habanero salt rim.
- Skinny Jalapeño Margarita . . . . . 10.00**  
 Herradura Silver Tequila, fresh jalapeño, fresh squeezed lime juice, agave, splash of Grand Marnier.
- Watermelon Mojito . . . . . 9.00**  
 Flor de Caña Rum, muddled watermelon, mint, simple syrup

\*spirit produced in Charleston, SC

