

# ATLANTIC GRILL

## Cocktails

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**Ceo's Negroni** \$16.00

Aviation Gin, Campari, Combier Pamplemousse Rose Liqueur

**Affair** \$16.00

Sipsmith London Dry Gin, Prosecco, St-Germain Elderflower, orange marmalade

**Mule 'au Poire'** \$18.00

Grey Goose La Poire Vodka, Belle de Brillet Pear Cognac, Fever-Tree Ginger Beer

**G-6** \$18.00

AKAL Chai Rum, Aperol, Amaro Nonino, fresh lemon

**Mezcal Julep** \$16.00

Sombra Mezcal, House-made Cranberry Shrub, fresh lime

<b>Liquid Intelligence</b>	\$16.00
Casamigos Blanco Tequila, Aperol, ruby red grapefruit juice, Real Blue Agave Nectar	
<b>Rye &amp; Smoke</b>	\$18.00
Bulleit Rye, Monin Oak Barrel, maple syrup, angostura bitters	
<b>Somm's Cocktail</b>	\$17.00
Noval Black Port, Captain Morgan Spiced Rum, Campari, Real Mango Puree	
<b>Palermo's Ol' Fashioned</b>	\$18.00
Knob Creek Straight Bourbon Whiskey, Carpano Antica Sweet Vermouth, The Bitter Truth Orange Bitters, San Pellegrino Aranciata Rossa	
<b>Gone Rogue</b>	\$18.00
Avion Reposado Tequila, Ancho Reyes Ancho Chile Liqueur, Monin Cinnamon, Bittermens Xocolatl Mole Bitters, fresh lime	