

BOOZE O'CLOCK

MON-FRI

5PM-8PM

2X1

GRAZIANO'S COCKTAILS ,
HOUSE WINES,
SANGRIA GLASS,
AND
DRAFT BEERS

AVAILABLE ONLY @ THE BAR

LA

BARRA

M E N Ú

APERITIVO		MARTINIS & COCKTAILS	
OAXACAN NEGRONI	18.00	NOCHE DE NOCHE	16.00
Gracias A Dios Mezcal, Cynar, Campari, Sweet Vermouth		Vida Mezcal, fresh lime juice, Maraschino Liqueur, Green Chartreuse	
ITALIAN SPRITZER	18.00	BRANCA SMASH	16.00
Italicus Liqueur, lemon, basil, topped with Prosecco table side		Fernet Branca, Pineapple, Lemon, Fresh Mint	
FERNET CON COCA	14.00	SMOKEY MARTINI	16.00
Fernet, Averna, Crushed Maraschino Cherries, topped off with Mexican Coca-Cola		Choice of Grey Goose Vodka or The Botanist Gin, dry Vermouth, Octomore Islay Scotch, stuffed blue cheese olives	
GIN & TONICS		ITALIAN MULE	16.00
		Tito´s vodka, Ramazotti Rosato, Aperol, fresh lime, Fever Three ginger beer	
		PALOMA	16.00
		Gracias A Dios Mezcal Espadín, fresh lime, grapefruit, Topo Chico	
		BACARDI 8 OLD FASHION	16.00
		Bacardi 8, Angostura Bitters, sugar cube, orange slice	
		LA RECOLECTA	16.00
GRAZIANO GIN AND TONIC SERVICE	18.00	Bombay Sapphire Gin, Green Chartreuse, basil, cucumber, lime, tajin rim	
Bombay Sapphire, fresh lemon, fresh mint, juniper berries, cucumber, Fever Tree Elderflower tonic		PAPERPLANE	16.00
MAHON GIN	14.00	Buffalo Trace Bourbon, Aperol, Amaro Nonnino, lemon juice	
Blood orange, rosemary, Fever Tree Mediterranean tonic		HEMINGWAY DAIQUIRI	16.00
UNCLE VALS GIN	14.00	The Real Havana club, fresh lime, grapefruit juice, Maraschino liquor	
Berries, lime, mint, Fever Tree Mediterranean tonic		NOMADE	16.00
PRÍNCIPE DE LOS APÓSTOLES GIN	14.00	Don julio Reposado, Ancho Reyes, muddled strawberries, agave nectar, fresh lime	
Grapefruit, fennel seeds, Fever Tree Mediterranean tonic		NICO'S SHAKERATO	16.00
GRACIAS A DIOS GIN	14.00	Don julio tequila, mr black coffee liquor, cold brew espresso, amaras amaro, nutmeg	
Pineapple, anise star, Fever Tree Mediterranean tonic			