

COCKTAILS 18

Rosa Maria

Rosemary Infused Vodka - Lime - Cranberry
- Angostura

The Healer

Bulleit Rye - Ginger - Lemon - Honey

Nectar & Smoke

Pineapple Honey Infused Tito's Vodka -
Mezcal - Honey - Lime

Margarita Flight 42

Classic Margarita - Blood Orange -
Chili-Spiced - Spiced Mango

Solstice

Grey Goose - Chinola - Lime - Agave
Sparkling Water.

Golden Hour

Pineapple Honey Infused Titos - Lemon -
Honey - Prosecco - Pea flower

Blood Orange Margarita

Blanco Tequila - Blood Orange Shrub -
Lime

Hidalgo

Mezcal - Lemon - Genepy - Habanero -
Herb Cordial - Angostura

Honey Verde

Ketel One - Elderflower - Honey Syrup -
Cucumber - Lime

Manhattan Twist

Fig-washed Woodford - Carpano Antica -
Amaro - Orange Bitters

Spiced Mango

Jalapeño Infused Don Julio - Mango Thyme
Shrub - Lime

The Garden Flame

Jalapeño Infused Don Julio - Ancho Reyes
Verde - Herb Cordial - Pineapple - Lime

Eastend Bloom

Raspberry-washed Beefeater Gin - Lemon -
Lavender - Egg-white

Lavender Bee's Knees

Tanqueray - Lemon - Honey - Lavender -
Hibiscus

High Tide Punch

Santa Teresa 1796 - Aperol - Pomegranate
Grenadine - Ginger - Lime - Pineapple

Summer Spritz

Rockey's - Tropical Nectar - Prosecco

Pink Lychee

Strawberry-washed Ketel One - Lychee -
Lemon - Lavender

El Chapo

Dos Hombres Mezcal - Prickly Pear - Fresh
Lime - Ancho Reyes - Pamplemousse

Pina Colada

White and Dark Rum - Pineapple - Coconut
- Lime - Clarified

Casa De Azul 55

Clase Azul Reposado - Grand Marnier -
Lime Juice - Agave

Margarita Monday - Eastend Margaritas \$8 - 5pm
DJ'S Thursday Nights at 9pm
Sunday Live Jazz Brunch 12pm-3pm

Beverage Manager: Pablo Diaz

MOCKTAILS 14

Golden Orchard

Pear - Apple - Ginger - Pineapple

Piña Bliss

Coconut Cream - Caramelized Pineapple

Mint To Be

Cucumber - Lemon - Agave - Mint

Tropical Nectar

Pineapple - Mango - Honey - Lemon

WINE

Prosecco - Val D'oca - Veneto - IT - 16

Champagne - Moet Mini - FR - 24

Rosé - Fleurs de Prairie - Provence - FR- 16

Pinot Grigio - Stemmari - Mezzocorona - IT - 16

Gavi de Gavi - La Scolca - Piemonte - IT- 16

Sauvignon Blanc - Crossings - Marlborough - NZ - 16

Sancerre - Grand Fossil - Loire - FR - 20

Chardonnay - Sea Sun - Monterey - CA - 16

Chardonnay - Buehler - Russian River - CA - 20

Pinot Noir - Banshee - Sonoma County - CA - 16

Pinot Noir - Benton-Lane - Willamette - OR - 20

Malbec - Clos de los Siete - Mendoza - AR - 16

Super Tuscan - Rocca Di Montemassi -Tuscany - IT - 18

Cabernet Sauvignon - The Wild Fighter - Alexander - CA - 18

Cabernet Sauvignon - Bezel - Paso Robles - CA - 22

Modelo Especial - Grupo Modelo 12oz can - Mex - 4.4% - 8

Phresh NEIPA - Alvarium Beer 16oz can - CT - 6.5% - 14

Shruggie 🍷 - Kent Falls IPA 16oz - CT - 6.2% - 14

Dogs & Boats DIPA E Beer'd Brewing 16oz - CT - 9.1% - 14

Awkward Hug NEIPA - Kent Falls 16oz - CT - 6.5% - 14

Wrench Hazy IPA - Industrial Arts 16oz - NY - 7.1 % - 14

BEER

High Life - Miller Brewing 12 oz Bottle - WI - 4.2% - 8

Peroni Lager - Birra Peroni 12 oz Bottle - IT - 5% - 10

Whistleville Pils - Spacecat Brewing 16oz can - CT - 5% - 12

Bone Dry Hard Cider - Brooklyn Cider House - NY - 6.9% - 10

GUINNESS - Stout 14.9 oz - IRL - 4.1% - 14

N/A Run Wild IPA - Athletic Brewing - CT - 10

N/A Two Juicy IPA - Two Roads Brewing - CT - 10