

# COCKTAILS

# SIGNATURE COCKTAILS

## HITOBANJUU ESPRESSO MARTINI

Japanese vodka, espresso, coffee liqueur and pandan

Rich, smooth, and finished with dark chocolate and citrus.

## HINAI-TAI

Jamaican & overproof rum, curaçao, orgeat, demerara, and lime.

Tropical, nutty, and bright—over crushed ice.

#### **DUE EAST**

Oriental botanical gin, calamansi, lime, mint, and chilli oil.

Zesty, herbal, and balanced with a gentle kick.

## **BACK COUNTRY BOULEVARDIER**

Bourbon, Campari, sweet vermouth, and amaro.

Bold, smooth, and bittersweet with notes of spice and citrus.

## AI AIJOU

Nikka Coffey Gin, lemongrass, lemon, and Champagne.

Bright, botanical, and bubbly with a citrus

## **MOUNTAIN MULE**

Spirit of choice, lime, ginger, and pimento dram.

Crisp, spiced, and refreshing with a lively kick.

## **UP ALL NIGHT**

Rye, cognac, sweet vermouth, and coffee liqueur.

Dark, smooth, and spiced with chocolate and citrus.

## HINATATINI

Sake, gin, bianco vermouth and cucumber bitters.

Crisp, floral, and elegantly refreshing.

# HINATA

## TIMELESS CLASSICS

## THE LAST WORD

London dry gin, maraschino liqueur, green herbal liqueur and fresh lime iuice.

Bright, bold, and perfectly balanced.

#### NEGRONI

Gin, bitter aperitivo and sweet vermouth.

Bold, bittersweet, and smooth with rich botanicals.

#### **OLD FASHIONED**

Bourbon, sugar and aromatic bitter. Classic, rich, and elegant with notes of caramel and spice.

## **MARTINI**

Gin or vodka with dry vermouth and your choice of garnish.

Crisp, timeless, and refined—served with a twist or olives.

## **MANHATTAN**

Rye whiskey, sweet vermouth, and bitters.

Rich, bold, and refined—finished with a cherry or lemon peel.

## DAIQUIRI

White rum, fresh lime juice and sugar. Bright, crisp, and effortlessly elegant.

## **MARGARITA**

Blanco tequila, agave nectar and fresh lime juice. Vibrant, tangy, and perfectly balanced.

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## MODERN CLASSICS

## PAPER PLANE

Bourbon, bitter aperitivo, amaro and fresh lemon juice *Bright, bittersweet, and perfectly balanced.* 

#### **NAKED & FAMOUS**

Mezcal, bitter apertivo, yellow herbal liqueur and lime juiceaperitivo. *Smoky, citrusy, and modern.* 

#### COSMOPOLITAN

Vodka, orange liqueur, cranberry juice and fresh lime juice.

Crisp, vibrant, and effortlessly stylish.

## LEMON DROP MARTINI

Vodka, vanilla citrus liqueur and fresh lemon juice. *Bright, zesty, and refreshingly crisp.* 

#### FRENCH MARTINI

Vodka, crème de mûre and pineapple juice. Smooth, fruity, and elegant.

# ZERO PROOF

#### SUNSHINE HIGHBALL (ZP)

Pathfinder Hemp & Root, fresh lemon juice, ginger beer.

Tall, refreshing, citrusy, with a touch of

## COSMOPOLITAN (ZP)

Seedlip Grove 42, cranberry, lime juice and sugar. Bright, balanced, and elegantly crisp.

## WHISKEY SOUR (ZP)

Ritual Whiskey Alternative, lemon juice and sugar.

Classic, balanced, and smooth - with or without egg white.

## DAIQUIRI OF THE SEASON (ZP)

Lyre's White Cane Spirit, lime juice, and seasonal fruit puree.

Light, tart, and fruity — a taste of the season.

## COLLINS (ZP)

Seedlip Grove 42, lemon juice, honey syrup and soda. *Crisp, sparkling, and citrus-forward.* 

## ITALIAN SPRITZ (ZP)

Lyre's Italian Orange, sparkling water and NA sparkling wine with fresh orange. *Bright, bubbly, and refreshing.*