

CURE LOUNGE & PATIO

– CRAFT COCKTAILS –

classics with a modern twist

THE BRONX 12

wild turkey, black sage port, walnut bitters, house-made drunk cherry

KOH SAN CALLE 12

muddled cucumber and thai chili, el jimador blanco, triple sec, fresh lime

LAVENDER DAIQUIRI 12

appleton rum, flor de cana 5yr aged rum, lavender syrup, fresh lime

RHUBARB COLLINS 14

unruly gin, fresh rhubarb simple syrup, fresh lemon, topped with soda

NEVERLAND 14

wallflower oaken gin, lillet blanc, dry vermouth, chartreuse vep, denman bitters

KAFFIR & GINGER PISCO SOUR 13

kaffir & ginger simple syrup, pisco, fresh lime, egg white

BARREL AGED BOULVARDIER 12

forty creek copper pot whiskey, sweet vermouth, campari, orange bitters

SPITFIRE 14

turmeric-infused jim beam double oak bourbon, aperol, amaro, fresh lemon

AMNESIA 13

citadelle gin, muddled strawberry and basil, green chartreuse, maraschino liquor

DOCTOR'S ORDERS 13

appleton estates rum, coconut milk, grand marnier reduction, citric acid, angostura bitters



“

The problem with the world is that everyone is a few drinks behind. – *Humphrey Bogart*

”