

# SPRING COCKTAILS

Spring cocktail menu, hotel bar/five-diamond and four-star restaurant

## BRIAR ROSE

Nolet's gin, fresh lemon and grapefruit  
juice, simple, sparkling wine

## THE NP

Angel's Envy bourbon, ginger syrup, fresh lemon,  
Angostura and Orange bitters, sparkling wine

## FLORA'S SECRET

Stolichnaya vodka, lavender-thyme syrup,  
fresh lemon, club soda

## SILVER SPRING

Second Sight Silver rum, Lustau East India solera sherry,  
fresh lime, simple, egg white

## QUITE CONTRARY

Illegal Joven mezcal, honeydew, light agave,  
fresh lemon, torched rosemary

## SOUR GRAPES

Moletto Grappa de Nebbiolo, fresh lemon and simple,  
topped with Los Vascos Cabernet Sauvignon

## CHEF'S OLD FASHIONED

Four Roses NP Private Single Barrel selection  
(Jim Rutledge's "Last Call" OBSV, 8 years), Angostura Ice

# WATERSHED COCKTAILS

Summer cocktail menu featuring Watershed spirits for upscale cocktail lounge

## STRAWBERRY BLOSSOMS

Watershed Bourbon-Barrel gin, fresh strawberries and lemon, mint, Gosling's ginger beer

## SUNSHINE SONATA

Watershed vodka, Aperol, fresh lemon and grapefruit juice, ginger syrup

## BLUEBELL PATH

Watershed bourbon, fresh lemon juice, blueberries and basil, ginger syrup

## FLIGHTS OF FANCY

Watershed Bourbon-Barrel gin, crème de violette, Luxardo maraschino, fresh lemon juice

## VESPERS ON SIXTH STREET

Watershed Four-Peel gin, Watershed vodka, Dolin Blanc vermouth, Orange bitters

# LOW-PROOF AND NO-PROOF

Low ABV and mocktail menu selections

## WILD THYME

Blueberries, thyme, fresh lemon, agave, ginger ale

## SUMMER CHILD

Strawberry-cucumber agave, mint, fresh lemon, ginger ale

## LOST IN BLUE

Blueberries, mint, fresh lime, simple, club soda

## MOCKINGBIRD

Fresh lemon and grapefruit, basil, agave, club soda

## LAVENDER-THYME FRENCH SODA

Lavender-thyme syrup, heavy cream, club soda

## SUMMER IN THE SOUTH OF FRANCE

Lillet Blanc, lavender-thyme syrup, fresh lemon, club soda

## PARADISE FOUND

Thatcher's cucumber liqueur, fresh lemon, Gosling's ginger beer

## BITTERSWEET SYMPHONY

Campari, fresh strawberries and basil, lime, balsamic syrup reduction, ginger ale, black pepper

## THE GREAT PUMPKIN

Pumpkin pie spice syrup, apple cider, ginger ale

# SIGNATURE COCKTAILS

Summer cocktail menu, upscale Southern-style bar and restaurant

## SMOQIN' RITA

Sauza Hornitos Plata tequila, Cointreau, Dewar's, housemade sour, house-smoQ'd hickory salt

## PEACH POM

Absolut Apeach vodka, PAMA pomegranate liqueur, peach puree, orange flower water, orange juice

## STAGGER LEE

Jim Beam Red Stag black cherry whiskey, Cointreau, lemon juice, and orange bitters

## THE HAZY LADY

Plymouth gin, St-Germain liqueur, house-smoQ'd honey, lemon juice, and rhubarb bitters

## SOUTHERN MAGIC

A beer-tail. Maker's Mark bourbon, apricot brandy, lemon juice, Magic Hat #9 Not-Quite-Pale-Ale, and flamed orange twist

## MOCKINGBIRD SUMMER

Hendrick's gin, watermelon, strawberry, fresh dill, and lime juice

## FLOWERS FOR HEMINGWAY

10 Cane rum, hibiscus, rosewater, lime, orange bitters

## ROCA ON THE RAILS

Cincinnati area cocktail party

### SMALL BITES

**shrimp** + pickled jalapeno + sweet corn + cheddar fondue + Roca Patron Reposado molasses + micro arugula + lemon

**beet** + feta cheese + orange + tarragon/  
Roca Patron Silver/sunflower seed pesto

**pig** + bibb lettuce wrap + cucumber relish + Roca Patron Anejo aiolo + cotija + cabbage

**huevo** + Roca Patron Reposado pickled mustard seed + paprika + chive

**chicken** - Roca Patron Reposado braised + avocado crema

### COCKTAILS

#### R+T

Roca Patron Silver, lemon and black pepper tonic syrup, club soda  
*Garnished with star anise and lime*

#### VIOLET SMOKE

Roca Patron Reposado, smoked blackberry-sage syrup, lemon  
*Garnished with sage leaf*

#### ROCA-FASHIONED

Roca Patron Anejo, orange-cinnamon-clove syrup, Angostura bitters  
*Garnished with a cinnamon stick*

## ROCA PATRON DINNER

### WELCOME

#### Summer Sessions

*Roca Patron Silver, watermelon, lime, agave*

### FIRST

#### R+T

*Roca Patron Silver, lemon-black pepper tonic*

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**Salmon** Roca Patron Silver cured, tortilla, cucumber yogurt, pickled onion, bruschetta

**Radish**, whipped lardo, cilantro, bitter greens, Roca Patron Silver vinaigrette

### SECOND

#### Evensong

*Roca Patron Reposado, canteloupe-basil syrup, lemon*

+

**Watermelon** soaked in Roca Silver, pickled rind, radicchio, cotija, radish, pistachio, arugula

### THIRD

#### Up in Smoke

*Roca Patron Reposado, Patron Citronge, lemon, agave, Laphroig 10 year rinse*

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**Steak** chili rellenos, paprika, sorrel, Roca Patron Anejo and oregano vinaigrette

**Frijoles** black beans, brown rice, red onion, cilantro, Roca Patron Reposado, cumin crema

### FOURTH

#### Autumn Haze

*Roca Patron Anej, orange-cinnamon-clove syrup, heavy cream, cocoa "R" stencil garnish*

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**Tres Leches** salted caramel, cocoa, Roca Patron Anejo soaked blackberries