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- CENOTE -

# LIBATIONS

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## Uplifting

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**LES FLEURS DU MONDE** **\$18**  
Smirnoff Vanilla Vodka, MixBehave Crème Violette, Soho, Butterfly Pea Flower Syrup, Lemon Juice, Rosewater, Green Strawberry Bitters, Lavender Spritz

**XOXO GOSSIP GIRL** **\$18**  
Hornitos Blanco Tequila, Ancho Reyes Verde, Earl Grey Syrup, Lime Juice, Guava Juice, Basil, Celery & Cardamom Bitters

**ALRIGHTY APHRODITE** **\$19**  
Sherringham Seaside Gin, Bitter Bianca, Dragonfruit Syrup, Lime Juice, Mint, Soda, Vanilla Egg Foamer, Kiwi Bitters

**LIFE OF MIRRORS** **\$19**  
Holocene Gin & Lady Grey Liqueur, Brandy, Pear Syrup, Lemon, Cardamom, Fig & Cinnamon Bitters

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## Adventurous

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**GHOST OF EDEN** **\$17**  
Rosemary Infused Appleton Rum, Solera Nutty Sherry, Honey-Ginger-Pear Syrup, Lemon Juice, Smoke & Oak Bitters, Cardamom Bitters

**CHAI BYE-BYE** **\$18**  
Spiced Rum, House-made Vegan Whisky Cream Liqueur, House-made Chai Syrup, Mile Zero Cold Brew, Vegan Foamer, Coffee Cubes, Aromatic Bitters

**TEA THYME** **\$19**  
40 Creek Rye, Sheringham Rhubarb Liqueur, Mandarin Tea Syrup, Absinthe, Thyme, Angostura Bitters

**SHINOBI ARTS** **\$19**  
Sheringham Akavit, Cynar, Esquimalt Rosso Vermouth, Miso Honey Maple Syrup, Angostura Bitters

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## Cenote Classics

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**GIN NE SAIS QUOI!** **\$18**  
Bombay Sapphire Gin, Chambord, Hibiscus Syrup, Lime Juice, Egg White, Tiki Bitters

**MARIA FULL OF GRACE** **\$18**  
Hornitos Blanco Tequila, House Made Passionfruit Liqueur, Lemon Juice, Absinthe Charred Thyme

**DESERT SPRING TEARS** **\$19**  
Empress Cucumber & Lemon Gin, Choyo Yuzu Wine, Simple Syrup, Lemon Juice, Eucalyptus Bitters, Basil Oil

**FACES IN THE CROWD** **\$19**  
Fandango Mezcal, House-made Blueberry Liqueur, Green Chartreuse, Lime Juice, Cinnamon Spritz

**SPARKLEHORSE** **\$19**  
El Gobernador Pisco, Empress Indigo Gin, Pink Glitter Pomegranate Syrup, Lemon Juice, Aloe, Esquimalt Lavender Bitters

**SAD BASTARD MUSIC** **\$19**  
Plantation Pineapple Rum, Amaretto, Orange Spice Syrup, Lime Juice, Orange Spice Rim, Cardamom Bitters

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INQUIRE WITH OUR STAFF ABOUT CLASSIC OR 'OFF THE CUFF' COCKTAILS  
OUR BARTENDERS ARE HIGHLY TRAINED AND LOVE TO CRAFT PERSONALIZED DRINKS

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# Happy Hour

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Early 5-6:30 PM & Late 10:30PM-Close

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GIN & TONIC	\$9 - 2 OZ	SHAFT	\$12
HAPPY RED WINE	\$9 - 6 OZ	ESPRESSO MARTINI	\$12
HAPPY WHITE WINE	\$9 - 6 OZ	SBAGLIATO	\$12
DRAFT BEER	\$7 - 20 OZ	NEGRONI	\$12

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## Weekly Specials

### TEQUILA TUESDAY

SELECTION OF MARGARITAS	\$13
SHOTS OF TEQUILA	\$6

### WHISKY WEDNESDAY

OLD FASHIONED	\$13
BOULEVARDIER	\$13
PAPER PLANE	\$13
SHOTS OF JAMESON	\$6

**THROWBACK THURSDAY** WEEKLY ROTATING SELECTION OF 3 FOR \$13

**FEATURE FRIDAY & SATURDAY** ONCE-IN-A-LIFETIME, TWICE A WEEK!

### SUNDAY RUMDAY

CLASSIC DAIQUIRI	\$13
MAI TAI	\$13
JUNGLEBIRD	\$13

## Foolproof (Non-Alcoholic)

**MERCER & THIRD** \$6  
CELERY AND CARDAMOM BITTERS, LIME, SIMPLE SYRUP, SODA, BASIL, JUNIPER

**LEAVES OF GRASS** \$7  
CUCUMBER JUICE, LIME, MINT SYRUP

**A-STRAW-NAUT** \$9  
STRAWBERRY SYRUP, COCONUT CREAM, GUAVA JUICE, LIME JUICE, MINT

**(SP)ICED TEA** \$9  
HOUSE-MADE CHAI TEA SYRUP, LEMON, ANGOSTURA BITTERS, SODA

**IGUANA SAUNA** \$9  
TIKI BITTERS, PINEAPPLE, GRAPEFRUIT, LIME, GUANABANA SYRUP, SODA, MINT

**N/APEROL SPRITZ** \$12  
ORANGE BITTERS, GIFFARD'S BITTER, BOTTEGA N/A PROSECCO

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**PHILLIPS IOTA PALE ALE** \$6

**PHILLIPS IOTA PILSNER** \$6

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## Draft

\$6.5 - 16OZ | \$8 - 20 OZ

## Cans & Cider

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33 ACRES OF SUNSHINE	- FRENCH BLANCHE	LONE TREE DRY CIDER	\$7
PHILLIPS COLD SNAP	- KOLSCH	LONE TREE GINGER CIDER	\$7
HOWE SOUND HAZY DAZE	- HAZY IPA	HOYNE DARK MATTER	\$8
HOYNE CHE BELLO	- ITALIAN PILSNER	HOYNE POR FAVOR CERVEZA	\$8

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## Wine by the Glass

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ROTATING HOUSE RED	\$11 - 6 OZ
ROTATING HOUSE WHITE	\$11 - 6 OZ
LUCCARELLI NEGROAMARO (ITALY)	\$15 - 6 OZ
DI LENARDO PINOT GRIGIO (ITALY)	\$15 - 6 OZ
BOTTEGA TREVISO PROSECCO (ITALY)	\$15 - 6 OZ

### BOTTLES OF WINE

(INQUIRE WITH YOUR SERVER OR BARTENDER)

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WELL HI-BALLS RYE, VODKA, GIN, TEQUILA, RUM \$8 - 1 OZ | \$12 - 2 OZ