



SIGNATURE COCKTAILS

All cocktails are made to order with fresh-squeezed citrus and premium ingredients

THE SUMMER SOLSTICE | \$23

Cantaloupe, citrus, and melon layered over a silk of olive oil — sun-soaked, lush, and unmistakably indulgent.

CINDER & CUCUMBER | \$23

Smoky mezcal softened by cool cucumber, bright lime, and elderflower — fresh, clean, and quietly seductive.

SALT & SADDLE | \$19

Tequila meets watermelon, basil, and firewater heat, finished with black salt and a little bite — sweet, savory, and wild at heart.

MIDNIGHT ACE ESPRESSO | \$24

Bold espresso shaken with vodka or tequila, coffee liqueur, and toasted marshmallow — rich enough to keep the night moving.

NOBLE PRESTIGE | \$98

Frozen luxury in its purest form — ice-cold Stoli Elit, served with half ounce Dorasti caviar, olives, and a chilled overpour for a martini without compromise.

PINK PONY CLUB | \$24

A playful mix of tequila, gin, raspberry, citrus, and sparkling prosecco — finished with a cotton candy swizzle stick dusted in bright blue mouth-numbing Electricdust sugar for a little sparkle and a little chaos.

THE SILVER PALOMINO | \$21

Pink grapefruit vodka, elderflower, and fresh citrus with a black salt finish — crisp, polished, and made to linger.

THE WISTERIA ROOM | \$23

Lavender-kissed gin, lemon, and prosecco poured tableside — floral, sparkling, and made for golden hour.

THE TROPHY WIFE | \$22

White cranberry, orange liqueur, lime, and vodka — sleek, sharp, and prettier than she lets on.

THE TEMPTATION TINI | \$23

Passionfruit, lychee, lime, and vodka shaken ice-cold — bright, tropical, and dangerously easy.

STRAWBERRY FIELDS | \$24

Bourbon, strawberry, basil, lemon, and honey — earthy, sweet and just a little nostalgic.