

C U C C I

MODERN . ITALIAN . CUISINE

# COCKTAIL MENU

*Please add applicable taxes*

Elijah Craig Old Fashioned 20

*Elijah Craig Bourbon, Angostura Bitters,  
Maple Syrup*

Peartini 20

*Grey Goose La Poire, St. Germain, Lemon*

Espresso Martini 24

*Vanilla Vodka, Baileys, Kahlua, Espresso*

Sexy Fig & Lemon 22

*Tequila, St Germain, Cointreau, Lemon, Fig Juice*

Pink Stiletto 20

*Vodka, St Germain, Grapefruit Juice, Prosecco*

Guava & Cream 22

*Bourbon, Vermouth Blend, Guava Juice,  
Mascarpone Foam*

# COCKTAIL MENU

*Please add applicable taxes*

**Amalfi Sunset** 22  
*Tequila, Campari, Vermouth Blend, Agave  
Syrup, Lemon*

**Ultimate Gin & Tonic** 18  
*Malfi Grapefruit Gin, Fever Tree Tonic,  
Fresh & Dried Fruits*

**Peach & Caramel** 20  
*Bacardi Spiced Rum, Peach Liqueur,  
Amaro Montenegro, Lemon*

**Lady Lavender** 20  
*Gin, St-Germain, Yuzu, Lavender Bitters,  
Egg White, Flower*

**Milk & Honey** 20  
*House Rye, St Germain, Lemon, Agave  
Syrup, Cucumber*

**Mr. Yuzu Himself** 18  
*Spiced Rum, Strawberry & Pineapple, Yuzu*