

Terra e Mare

COCKTAIL MENU

Japanese Matcha

suntory whiskey, lychee liquor, fresh yuzu juice (citrus fruit) and match syrup,
with a splash of rose flowers

18

Hawaiian PI Tropical

pisco, yellow chartreuse (herbal liqueurs), fresh grapefruit and lemon juice, orgeat syrup
and soda, garnished with vanilla bean

14

Mai Tai

Jamaican rum, pineapple plantation rum, orgeat syrup, dry orange curaçao, amaro di
angostura, housemade sour and a splash of angostura bitter

16

Yellowstone

Basil Hayden's whiskey, plantation pineapple rum, fresh grapefruit juice and lemon juice,
angostura bitter, agave nectar and egg whites

16

Miss Violet

Stoli elit vodka, cr me de violette, maraschino liqueur, housemade sour and egg whites
with a splash of rose flowers

16

Margarita

Tequila blanco, dry orange curaçao, housemade sour, fresh passion fruit, smoky rim salt
with dry orange and rosemary garnish

14

Aperol Fizz

aperol, grapefruit juice, housemade sour, dry vermouth, splash of soda and prosecco

14

Old Fashioned

bourbon whiskey, muddled orange, brandied cherries, vanilla-infused demerara
br léed angostura bitters (regular or smoked)

18

Vegi Martini

Tito's vodka, muddler cucumber, mint, lime, splash of cucumber syrup and egg whites

14