



# King Bar & Bistro COCKTAIL MENU

Old Fashion .....	15
Classic cocktail made with bitters and 10 year Russel's Bourbon.	
Peach Lemon Drop .....	12
Lemon drop martini with a southern twist that packs a peachy punch.	
Honey Paloma .....	18
This paloma features locally made, Noel tequila that we have paired with honey from the hotel's resident honeybee hives located on the 2nd floor rooftop!	
Honey Basil Bourbon Smash .....	12
Our hotel garden steals the show in this cocktail with our freshly farmed honey and hand picked basil, paired perfectly with Bulleit Bourbon to leave you feeling relaxed and refreshed.	
Jalapeno Agave Ranch Water .....	15
We have infused our home grown jalapenos into an agave syrup to create a perfectly sweet and spicy drink with Espolon Tequila and hand squeezed lime.	
Fresh Red Wine Sangria .....	12
A mix of merlot, fresh fruits, and a splash of brandy. This sangria leaves you always wanting more!	
Pomegranate Gin Spritz .....	13
Gin, stone fruit, pomegranate and lime make the perfect drink to top with a bubbly prosecco.	
Prickly Pear Punch .....	10
Request vodka or tequila to mix up with blueberries, fresh lemon and lime, sweetener and ginger ale.	
Satsuma Rum Mojito .....	10
We have handpicked fresh mint from the garden to pair with local Gator Bite Satsuma Rum Liqueur. Perfect for a summer day.	
Espresso Martini .....	12
Our freshly brewed espresso takes the spotlight in this creamy cocktail.	
King's Bloody Mary .....	13
Loaded with all the fixings, it is a drink fit for a King!	

