



SEASONAL COCKTAILS



HEY DUDE

evan william's bourbon, st. germain, amaro nonino, lemon, mole bitters
14



PINEAPPLE DAIQUIRI

stiggins' fancy pineapple rum, lime, sugar
12.5



QUIET ON SET

beefeater gin, cointreau, dry vermouth, cucumber, green tea & ginger shrub, lime, black pepper
13.5



SADDLE UP

del maguey mezcal, chamberyzette strawberry vermouth, campari, lime, rhubarb bitters
13.5



PALOMA

el jimador reposado tequila, grapefruit, lime, fizz
11.5



MARGARITA

el jimador blanco tequila, triple sec, lime, salt
13



BUZZ ME IN

el jimador reposado tequila, passionfruit liqueur, mango, chili, lime, angostura bitters
13



BIRD OF PARADISE

lüksusowa vodka, banane du brésil, licor 43, strawberry grapefruit oleo, lemon, tiki bitters
13.5



SMOOTH OPERATOR

evan williams bourbon, amaro montenegro, cocchi rosa, banane du bresil, spicy & tiki bitters
14



ESPRESSO MARTINI

lüksusowa vodka, kahlua, espresso
14



WHITE SANGRIA

white wine, peach brandy, rum, triple sec, citrus
11/24



PISCO SOUR*

pisco, lime, sugar, eggwhite*, angostura bitters
12



RUBY FALLS

(non-alcoholic)
strawberry grapefruit oleo, hibiscus tea, lemon
7



LIKE THE SUN

(non-alcoholic)
mango, green tea & ginger shrub, chili, lime, fizz
7

OUR COCKTAILS START WITH FRESH, HIGH QUALITY INGREDIENTS.

FOR RESERVATIONS & MORE INFO VISIT TAZZAKITCHEN.COM

*Consuming raw eggs may increase your risk of foodborne illness.

DON'T SEE WHAT YOU'RE LOOKING FOR? JUST ASK!