



# 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

broker's gin, cucumber dry vermouth, cointreau, green tea & ginger shrub, lime, black pepper  
13.5



## SADDLE UP

pelotón de la muerte mezcal, ramazzotti rosato, campari, lime, rhubarb bitters  
13.5



## PALOMA

lunazul reposado tequila, grapefruit, lime, fizz  
11.5



## MARGARITA

lunazul blanco tequila, citronge, lime, salt  
13



## BZZZ ME IN

lunazul reposado tequila, lychee liqueur, mango, chili, lime, angostura bitters  
13



## BIRD OF PARADISE

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



## SMOOTH OPERATOR

evan william's bourbon, amaro montenegro, chili cocchi rosa, banane du brésil, tiki bitters  
14



## ESPRESSO MARTINI

luksusowa 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!**