



SEASONAL COCKTAILS



NEGRONI

beefeater gin, campari,
espinaler vermouth
13



COSMOPOLITAN

luksusowa vodka, cointreau,
cranberry, lime
11



CORPSE REVIVER II

beefeater gin, cointreau, cocchi
americano, lemon, absinthe
12.5



PALOMA

el jimador reposado tequila,
grapefruit, lime, fizz
9



OLD FASHIONED

old forester bourbon, sugar,
angostura bitters
9.5



FRESH CUT

del maguey vida mezcal, luxardo
maraschino, cucumber, jalapeño,
poblano, mint, lime
12



BLACKBERRY MOJITO

don q rum, blackberry,
mint, lime
10



SANGRIA

white wine, don q rum, triple sec,
grapefruit, lemon, mint
9



IN BLOOM

don q rum, cocchi americano,
lavender, lemon, mint
10



RUNNIN' WILD

luksusowa vodka, domaine de canton
ginger liqueur, orange-tarragon oleo,
lemon, sparkling
10



TOO CUTE

el jimador blanco tequila, licor 43,
strawberry shrub, lemon, aquafaba,
rhubarb bitters
12



HIGH & DRY

goslings black seal rum,
beefeater gin, cocchi rosa, lavender,
peychauds bitters
11



FOOL'S GOLD

old forester bourbon, amaro
montenegro, orange-tarragon oleo,
lemon, basil
11



TRUE STORY

(non-alcoholic)
strawberry shrub, pomegranate,
grapefruit, fizz
6

OUR COCKTAILS START WITH
FRESH, HIGH QUALITY
INGREDIENTS.

FOR RESERVATIONS & MORE INFO VISIT
TAZZAKITCHEN.COM

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JUST ASK!