



SEASONAL COCKTAILS



FITZGERALD

brokers gin, lemon,
angostura bitters
10



PAPER PLANE

evan williams bourbon, aperol,
amaro nonino, lemon
13



PALOMA

lunazul reposado tequila,
grapefruit, lime, fizz
9.5



OLD FASHIONED

old forester bourbon, sugar,
angostura bitters
9.5



BABE, CHILL

nolets gin, cucumber infused dry
vermouth, pineapple oleo, lime,
black pepper
12



BLACKBERRY MOJITO

white rum, blackberry,
lime, mint
11



SANGRIA

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



RED WINE SUPERNOVA

cirrus vodka, passionfruit liqueur,
strawberry red wine shrub, lime,
grapefruit bitters
11



COSMO RELIEF

lulusowa vodka, st germain,
lemon, orange bitters
13



GLORIA

lunazul blanco tequila, campari,
grapefruit oleo, lime,
peychauds bitters
12



NEW ERA

evan williams bourbon,
banane du brésil, cynar, tiki bitters
13



NIGHTS LIKE THESE

goslings black seal rum, ancho reyes
chile liqueur, pineapple oleo, lime,
grapefruit bitters
12.5



TRUE STORY

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



SUNDAY BEST

(non-alcoholic)
ginger beer, pineapple oleo,
lemon
6

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!