



# SEASONAL COCKTAILS



## GARDEN GROVE

broker's gin, st. germain, hibiscus tea,  
lemon, chamomile  
12.5



## PAINKILLER

pusser's rum, coconut, pineapple,  
orange, nutmeg  
13



## CAN I CALL YOU ROSE?

pelotón de la muerte mezcal,  
velvet falernum (contains almond),  
strawberry, grapefruit, habanero, lime,  
rosewater, orange bitters  
13.5 x



## NEW ERA

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



## MARGARITA

lunazul blanco tequila,  
citronge, lime, salt  
11



## PERMANENT LEAVE

lunazul reposado tequila, banane du  
brésil, chile cocchi rosa, pineapple,  
ginger, lime, nutmeg  
13



## TEE UP

old forester bourbon, st. germain,  
black tea, mint, angostura bitters  
14



## GIMLET

broker's gin, lime, sugar  
10.5



## LOVE BOMB\*

sparkling wine, ramazzotti rosato,  
grapefruit, strawberry, habanero,  
lemon, egg white\*  
(low abv) 11



## LEMON DROP

cirrus vodka, cointreau,  
lemon, sugar rim  
12.5



## WHITE SANGRIA

white wine, peach brandy, triple  
sec, white rum, orange, lemon, basil  
11/24



## CRYBABY

ancho verde chile liqueur, luxardo  
maraschino, cucumber, lime, fizz  
(low abv) 12.5



## COOL AS A CUKE

(non-alcoholic)  
cucumber limeade  
6



## JUNA

(non-alcoholic)  
hibiscus tea, pineapple, ginger,  
rosewater, mint  
6.5

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!