

# Dorrego's

## COCKTAILS - \$14

### BLACKBERRY BRAMBLE

Citrus' vodka, house-made blackberry liquor, simple syrup, fresh squeezed lemon juice

### FLOWER SHOP

Malibu Coconut rum, lime, mint, pure cane syrup

### PISCO FRAMBUESA

Pisco, muddled raspberries, fresh squeezed lemon juice, simple syrup, egg white

### VIVA EVITA!

Empress Gin, St. Germaine, fresh squeezed lemon juice, simple syrup, peach, Toso Brut

### PORTENO MARGARITA

Habanero infused Espolón Silver Tequila, Contreau, house-made margarita mix & muddled cucumber with chili-lime salted rim

### PASCUAL

Rosemary infused gin, Lillet Rosé, grapefruit juice, simple syrup, topped with Pascual Toso Brut

### ROSARIO

Jameson Irish Whiskey, ginger syrup, honey syrup, fresh squeezed lemon juice, topo chico

### PIÑA FRESCA

Pineapple, habanero infused Silver Tequila, muddled pineapple, & agave with a chili-lime salted rim

### OAXACA PALOMA

Del Maguey Vida Mezcal, Contreau, grapefruit juice, lime juice with a chili-lime salted rim

### MATE COOLER

Woodford Reserve, yerba mate tea syrup, honey syrup, fresh squeezed lemon juice

### *After Dinner*

### EL CUARENTA Y TRES

Licor 43, one shot of espresso with a pumpkin spiced rim and espresso beans

# BRUNCH COCKTAILS

10am-2pm

## **BREAKFAST OLD FASHION \$14**

Jim Beam, maple bacon syrup, angostura syrup, orange, cherry

## **PASSION FRUIT MIMOSA \$14**

Passion fruit liqueur, champagne

## **VALENCIA'S COLD BREW \$11**

ZUZI spiked cold brew Latte or Black, Kahlua, Frangelico

## **BLODDY MARY, BLOODY MARIA, OR CUBANITA \$14**

Options of vodka, tequila, or rum, homemade Bloody Mary mix, olives, bacon, pickle

# Happy Hour

4 P M - 7 P M \$ 8

## PEPINO PICANTE

Belvedere vodka, cucumber, mint, lime juice, simple syrup, jalapeno

## BASIL REFRESHER

Rebecca Creek Whiskey, lemon juice, honey syrup, basil, club soda

## VALENCIA BREW

ZUZI Spiked Cold Brew Black or Latte, Kahlua, Frangelico

## CHANEL

Madeira, Brandy, lemon juice, simple syrup, brut

Red or white wine \$6