

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