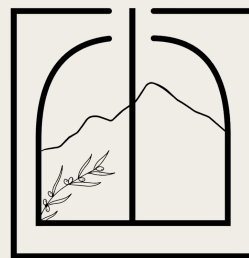


HANDCRAFTED COCKTAIL MENU



SEVEN OLIVE
MODERN GASTROPUB

Twilight Date - Smoked Old Fashion 24

Garrison Brothers single barrel select, house-made date syrup, bitters, smoked with mesquite wood, charred grapefruit peel.

Blood Orange Espresso Martini 20

Joshua Tree Distillery Vodka, espresso, Cafeto Coffee liqueur, blood orange syrup, cocoa dust, dried blood orange wheel.

Wildfire - Pomegranate Negroni 20

Uncle Val's Gin, Campari, Carpano Antica vermouth, pomegranate reduction.

Sirocco Sting - Paloma with Spicy Date Foam 20

Don Julio reposado, grapefruit, agave, topped with whipped jalapeño & date foam, smoked salt rim.

Coachella Sour 18

Dobel silver, Amaro Montenegro, Combier lychee liqueur, lemon juice, egg white.

Brilliant Michael 16

Bozal Mezcal, fresh watermelon juice, Aperol, agave nectar. Served over ice in a collins glass.

Huckleberry Fizz 16

Blue Ice Huckleberry Vodka, Brovo Lucky Falernum, lemon, house simple syrup, Santa Marina Prosecco Float.

Citrus Sage Smash 16

Bulleit rye, grapefruit and orange juice, desert sage syrup, lemon, sage leaf garnish. Served over ice in a rocks glass.

The Marvelous 18

Barr Hill gin, Combier Pamplemousse liqueur, Hitachino yuzu, splash ginger beer. Served over ice in a chilled copper mug.

Desert Blossom Spritz 18

Pilla Select aperitif liqueur, hibiscus-date syrup, sparkling wine, soda, edible desert flower. Served over ice in a wine glass.

Madame Alexander 18

Kettle Citron, Grand Marnier and Sauvignon Blanc, garnished with frozen white grapes. Served over crushed ice in a wine glass.

