

# COCKTAIL MENU

BOCAGE RACQUET CLUB

Spring & Summer



## PEACH BASIL SMASH

bloedlemoen gin, supasawa, peach puree, basil leaves, sprinkle of salt. garnished with a basil leaf.



## PIÑA VERDE

oxbow rum, plantation, cream of coconut, passion fruit puree, supasawa, green chartreuse, garnished with a dragon fruit slice.



## BOURBON BIRD

basil hayden toast bourbon whiskey, supasawa, campari, simple syrup, pineapple juice, orange bitters, cinnamon stick. garnished with pineapple prongs.



## INFANTE

artenom blanco tequila, teremana blanco, orgeat syrup, supasawa, rose water. garnished with cocoa bitters.



## PRICKLY PUNCH

teremana reposado tequila, prickly pear puree, grapefruit juice, supasawa. garnished with a blood orange slice and a sprinkle of salt on top.

\$15