##  MARTINI’S

##  D’VINE MARTINI

Our signature weekly creation in our D’Vine martini glass

Ask your server for this week’s recipe!

## DOWNRIGHT DIRTY

Your choice of gin or vodka served shaken over crushed ice, washed in pepperoncini juice & served slightly dirty. Garnished with a blue cheese stuffed olive & pepperoncini

## 5TH AVENUE PEARTINI

Grey Goose La Poire Vodka, a splash of St. Germain Elderflower Liqueur & fresh pear nectar, topped with a splash of prosecco

## SEX ON THE PIANO

Stoli Strasberi Vodka muddled with fresh berries & lemon juice. Finished with sparkling champagne infused strawberry puree

## ESPRESSO MARTINI

Absolut Vanilia Vodka, Kahlúa, Baileys Irish Cream, fresh espresso,

& a splash of Frangelico

PEANUT BUTTER CUPTINI

Absolut Vanilia, Bailey’s Irish Cream & Chocolate Liquor swirled with creamy peanut butter & grape jelly. A true grown up PB&J!

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## MAPLE BOURBON CIDER

## *Bourbon infused with Vermont maple syrup & lemon rind. Shaken with house made apple cider & served on the rocks with pinch of cayenne pepper*

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##  FIGARO FIG MANHATTAN

## *Turkish fig infused bourbon stirred*

## *With Averna & orange bitters. Rich,*

## *silky & warming with accents of*

## *allspice & freshness of lemon oil.*

## FROSTINI

Godiva white chocolate liquor, Bailey’s, peppermint schnapps & whipped cream. Shaken & garnished with graham cracker & Macadamia nut

##  WINTER FROST MOJITO

Fresh mint, limes & house made

Cranberry simple syrup muddled

with amber rum. Served on the rocks

with splash of soda & frozen red

grapes. Just think Caribbean Island sun!

## BACON BOOZY GOODNESS

Not your typical old fashioned, just better! Jim Beam infused with hickory smoked bacon stirred with a dash of maple syrup & orange bitters. Served over ice with chocolate