

# Café Alpenz

## *The Spring Table*

*Take a seat. Spring is on the menu.  
Cocktails shaped by alpine botanicals and  
the season's flavors.*

### VERDANT VIBES

#### *Basil South Side*

1 oz blanco tequila | 1 oz Salers Gentian Apéritif | 1 oz lime juice | 6 basil leaves  
Shake & strain into coupe. Garnish with lemon wheel & basil leaf.

#### *Altstadt Collins*

1 oz Zirbenz Stone Pine Liqueur | 0.5 oz John D. Taylor's Velvet Falernum | 0.5 oz lime juice  
Build & stir in collins glass with ice. Top with 3 oz lager, Vienna-style. Garnish with rosemary sprig in lime wheel.

#### *Austrian Getaway*

1 oz Zirbenz Stone Pine Liqueur of the Alps | 1 oz Cocchi Americano Rosa | 3 dashes orange bitters | 2 oz seltzer  
Build & stir in collins glass with ice. Garnish with sliced strawberry.

### GARDEN VARIETY

#### *Bees in Bloom*

2 oz Hayman's Vibrant Citrus Gin | 0.5 oz Sevez Honey Lavender Liqueur | 0.75 oz lemon juice | 0.25 oz honey syrup  
Shake & strain. Garnish with lavender buds.

#### *Violette Lemonade*

1.5 oz Rothman & Winter Creme de Violette | 8 oz lemonade  
Build in double collins glass with ice. Garnish with lemon twist.

#### *Hay Good Lookin'*

2 oz Alpeggio Hay Liqueur | 1 oz Hayman's Old Tom Gin | 0.5 oz lemon juice  
Shake & strain into coupe. Garnish with edible flower.

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# PUTTIN' ON THE SPRITZ

## *Full Bore Spritz*

1.5 oz Aperitivo Mazzura | 0.5 oz Cocchi Americano Bianco | 4 oz club soda  
Build in wine glass filled with ice & stir. Garnish with orange peel.

## *Portico Spritz*

1.5 oz Mattei Cap Corse Blanc Quinquina | 4.5 oz club soda  
Build in glass over ice. Add 2-3 slices strawberry & stir. Express orange peel & garnish with sage.

## *Savoie Spritz*

2 oz Comoz Blanc Vermouth de Chambéry | 1 oz club soda | 1 sliced strawberry  
Build in double rocks glass filled with ice. Garnish with lemon peel & mint sprig.

# SHEDDING LAYERS

## *Wild Strawberry Negroni*

1 oz Hayman's London Dry Gin | 1 oz Aperitivo Mazzura | 1 oz Chambéryzette Strawberry Aperitif  
Stir & strain into double rocks glass filled with ice. Garnish with orange peel.

## *Gold Rush Riff*

2 oz bourbon | 0.75 oz lemon juice | 0.5 oz Sevez Honey Lavender Liqueur | 0.25 honey syrup | Pinch kosher salt  
Shake & strain into double rocks glass over ice. Express & discard lemon peel.

## *Lush Life*

1 oz rye whiskey | 1 oz Meunier G n py 'Altitude' Liqueur | 1 oz John D. Taylor's Velvet Falernum | 1 oz lime juice  
Shake & strain into coupe. Garnish with sage sprig.

# SPRING BREAK

## *Jungle Bird*

1.5 oz Smith & Cross Jamaican Rum | 0.75 oz Aperitivo Mazzura | 1.5 oz pineapple juice | 0.5 oz lime juice | 0.5 oz simple syrup  
Shake & strain over crushed ice in double old fashioned glass. Garnish with pineapple wedge.

## *Havana Cocktail*

1.5 oz Blume Marillen Apricot Eau-de-Vie | 0.75 oz KRONAN Swedish Punsch  
0.5 oz Hayman's Royal Dock Navy Strength Gin | 0.125 oz lemon juice | 0.125 oz simple syrup (1:1)  
Shake & double-strain into coupe. Garnish with lemon peel.

## *Barbados Redux*

2 oz The Scarlet Ibis Trinidad Rum | 1 oz John D. Taylor's Velvet Falernum  
0.75 oz lime juice | 3 dashes Angostura Bitters  
Shake & strain into collins glass. Fill with crushed ice. Garnish with lime wheel.

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