

BRAVO! ITALIAN RESTAURANT & BAR
C·O·C·K·T·A·I·L·S·!

● **SEASONAL COCKTAILS - \$10** ●

Did you know that all of our seasonal cocktails are made by our talented BRAVO! family? Every season, we invite them to make their own flavorful creations or put unique spins on old classics.

THE PEAR NECESSITIES -Laura Collins

Pear vodka with notes of almond and citrus make this drink an Absolut must have

SUMMER BLOSSOM SANGRIA -Katie Sorey

*Exhilarating flavors make this cocktail taste like peaches and sunshine.
Made with Mississippi Cathead Honeysuckle and peach schnapps*

PUSHING DAISIES -Sheena Johnson

Spring bouquet of floral notes mixed with Uncle Val's Botanical Gin and St. Germaine that will revitalize the soul

MISSISSIPPI RED DRESS -Tara Washington

Cathead Vodka and fresh strawberries make this a soft, easy-to-drink martini that will make your taste buds dance

PORT OF CALL -Laura Collins

Enjoy this complex drink before the ship sails made. With white port and Jack Rudy's Tonic it has notes of yellow citrus and nuts

THE HENDRICK'S EXPERIENCE -Patrick Munn

*Experience invigorating flavors from fresh muddled blackberries with a hint of mint.
Made with Hendrick's Gin and powdered sugar*

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LITTLE DRINK ON THE PRAIRIE -*Alyssa Montang*

The grass is always greener at BRAVO! with this stimulating cucumber vodka and lime beverage

BLUEBERRY MOJITO

Yes, you guessed it! It's a mojito with fresh blueberries!

THE FALL BACK -*Samantha Ledbetter*

Spring forward into this refreshing pineapple rum beverage with a sweet twist on a classic style daiquiri before it was ever blended

ROSADO STAG -*Chris Cooley*

Don't let the pink color fool you. This drink has a strong balance of tequila, mandarin orange, and grapefruit

MY FAV OLD FASHIONED

Your favorite Old Fashioned made with Four Roses Yellow Bourbon and Pisco brandy

SEASONAL CPR -*Chris Cooley*

You can miss Chris Robertson (we do!) but don't miss out on this full flavored rum-forward drink with slightly tamed citrus and vanilla flavors

Looking for something different? Our talented bartenders can make anything – Just ask!

Spring/Summer 2017



● **BEERS** ●

Craft Beer

Chimay Blue
 Estrella Damm (GF)
 Green Flash West Coast IPA
 Lagunitas IPA
 New Belgium Fat Tire
 Sam Adams Boston Lager
 Sierra Nevada
 Yazoo Gerst
 Seasonal Selection
 (ask your server!)

Domestic

Bud Light
 Blue Moon
 Budweiser
 Coors Light
 Michelob Ultra
 Miller Lite

Import

Amstel Light
 Corona
 Heineken
 Newcastle Brown Ale
 Peroni
 St. Pauli Girl Non-Alcoholic
 Stella Artois Belgian Lager

TEQUILA

Altos
 Ambhar
 Cazadores
 Corazon
 El Mayor
 Exótico
 Patron Reposado
 Patron Silver

GIN

Beefeater
 Bombay Sapphire
 Bristow
 Gordon's
 Hendrick's
 Tanqueray
 Uncle Val's

RUM

Appleton Estate
 Special
 Bacardi
 Captain Morgan
 Flor de Caña
 Myer's
 Plantation
 Pyrat 10

● **SPIRITS** ●

SCOTCH

Balvenie
 Chivas
 Dewars White Label
 Glenfiddich
 Glenlivet
 Glenmorangie
 Highland Park
 J&B
 Johnnie Walker Red
 Johnnie Walker Black

BRANDY

Dom B&B
 Grappa
 Pisco
 Hennessy VS

VODKA

Absolut
 Belvedere
 Cathead * Cîroc
 Grey Goose
 Ketel One * Stoli
 Tito's

WHISKEY & BOURBON

Baker's
 Basil Hayden
 Blanton's
 Booker's
 Buffalo Trace
 Bulleit Bourbon
 Bulleit Rye
 Crown Royal
 Eagle Rare
 Four Roses
 Four Roses Small Batch
 George Dickel
 Jack Daniel's
 Jameson
 Jefferson's RSV
 Knob Creek
 Knob Creek Rye
 Maker's Mark
 Michters Rye
 Russels RSV
 Tullamore Dew
 Wild Turkey
 Woodford RSV

● **MOCKTAILS (non-alcoholic concoctions) - \$4** ●

BERRY LEMONADE: Raspberry syrup, sweet & sour, simple syrup, lemon wedge

MISSMOSA: Sparkling grape & orange juices, orange wheel

MONTEGO BAY: Orange & pineapple juices, club soda, grenadine, cherry

FALL PUNCH: Cranberry, orange, vanilla, lemon

SUNSET COOLER: Cranberry & orange juices, Ginger Ale, club soda, orange wheel