

ITALIAN RESTAURANT & BAR



signature cocktails

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MISSISSIPPI RED DRESS

Cathead Vodka, fresh muddled strawberries, lemon juice, simple syrup, splash of soda

HENDRICK'S EXPERIENCE

Hendrick's gin, muddled blackberries, powdered sugar, spring of mint

GRAPE MARTINI

Ciroc vodka, sparkling wine, white grape juice

ESPRESSO MARTINI

Grey Goose vodka, coffee liqueur, Tuaca vanilla liqueur, shot of espresso

CAPRIFOGLIO

Cathead honeysuckle vodka, pomegranate, fresh lemon juice, sparkling wine

ALMOST FREDDO

Absolut Berry Acai, Triple Sec, lime juice, simple syrup
(This update on the Sweet Potato Queens' favorite is featured in the SPQ book!)

classic cocktails

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VIEUX CARRÉ

Rémy Martin VS Cognac, Knob Creek rye, sweet vermouth, Benedictine, Peychaud's, and Angostura bitters

AVIATION

Uncle Val's gin, Luxardo Maraschino, Crème de Violette, fresh lemon juice

SAZERAC

Bulleit rye, sugar, Peychaud's bitters, absinthe

HEMINGWAY DAIQUIRI

White rum, Luxardo Maraschino, fresh grapefruit juice, fresh lime juice, sugar

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seasonal cocktails

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As the seasons change, so do our pallets which is why at BRAVO! we change our cocktail menu twice a year. During the fall and winter, hearty flavors of spice and warmth comfort us in cooler temperatures while drinks with old friends inspire feelings of home. - **Chris Robertson**

1994

The orange and citrus flavors of Cointreau and limoncello paired with sparkling wine take you back to BRAVO's beginning.

FEZZIWIG'S CUP

Pyrat, a stoutly-spiced rum and a smooth apple brandy usher in notes of fall with the sweetness of orange and a pop of lemon.

FOGGY MULE

Mulled cranberries and spicy ginger deliver this winter inspired mule with San Francisco's Hangar One Vodka and a touch of lime.

SEPTEMBER SONG

The comfort of Knob Creek Rye on a cold evening is furthered by the refreshing taste of grapefruit and the woody sweetness of maple syrup.

BOBBING FOR APPLES

A perfectly refreshing fall drink. A light brandy accompanies the spiced apple cider and is brought out with a touch of lemon and honey.

REMODELED OLD FASHIONED

Notes of orange and the spiciness of Four Roses Small Batch Bourbon soar through this new take on the original cocktail. It's really just a wonderful way to drink whiskey in the fall.

GYPSY ROAD

Vanilla vodka sets off a refined brandy while lemon, pineapple, and a lovely tawny port supply the body of this crisp afternoon libation.

END OF THE SEASON

St. Germain and bubbly is a marriage made in heaven. This coupling is made even better by a touch of pomegranate and lime. A delightful light party drink.