

## FEATURED SEASONAL COCKTAILS

MOSCOW MULE	11	MOJITO	10
Tito's Handmade (Vodka)		Bacardi Spiced (Rum)	
Lime juice – simple syrup – ginger beer		Lime juice – simple syrup – mint	
		Top with soda water	
FLORADORA	10	MARGARITA	10
The Botanist (Gin)		1800 Reposado (Tequila)	
Lime juice – raspberry puree		Lime juice – Orange Liqueur – simple syrup	
Top with ginger ale			
HAVE A DRINK ON US	12	MEZCAL SUNRISE	11
Buffalo Trace (Bourbon)		Montelobos (Mezcal)	
Apricot Liqueur – Amaro		Lemon juice – pineapple juice – grenadine	
GREEN TEA (SHOT)	10	TOM COLLINS	10
Jameson (Irish Whiskey)		St-Germain (Liqueur)	
Peach Schnapps – sour mix		White wine – top with club	

## FEATURED WINE BY THE GLASS

Nicolas Feuillatte Brut Champagne	11	Feudi di San Gregorio Aglanico Rubrato	12
Lunetta Prosecco	12	Iron & Sand Cabernet Sauvignon	17
Chateau Ste Michelle Indian Wells Cabernet Sauvignon	14	Cote des Roses Rosé	13
Sea Sun Pinot Noir	11		

# BAR



### Cross Roads Bar & Bistro Hours

Breakfast: 6:30am – 10:30am • Dinner: 5:00pm – 10:00pm • Happy Hours: 5:00pm – 7:00pm  
 In-Room Dining Extension – 7710