

BLUES BAR

NATIONAL HOTEL

SPECIALTY COCKTAILS

BULLEIT MORADA

BLACKBERRIES, ROSEMARY, LEMON, SIMPLE SYRUP,
ANGOSTURA, BULLEIT BOURBON 16

BASILICO

GREY GOOSE, STRAWBERRIES, BASIL, GINGER, LEMON, SIMPLE SYRUP 16

ITALIANO

LEMONCELLO, AVERNA, HONEY, CALAMANSI, SAGE,
PEYCHAUD BITTERS, PREMIUM VODKA 17

THE NATIONAL "BOSS"

VANILLA VODKA, MUDDLES STRAWBERRIES, COCO LOPEZ, PINEAPPLE 14

CUCUMBER FRESCO

CUCUMBER PUREE, LIME, SIMPLE SYRUP, MINT, HENDRICK'S GIN 13

"1939" NATIONAL HEMINGWAY

GRAPEFRUIT, MARASCHINO, LIME, SIMPLE SYRUP, BACARDI,
ORANGE BLOSSOM WATER, EGG WHITES 16

COCO COLLINS

PINEAPPLE, LIME, COCONUT RUM, CINNAMON,
PINEAPPLE FOAM, MOLE BITTERS 15

'D" DECO

NAPOLEON MANDARIN, COCO LOPEZ, LIME, NUTMEG,
PEACH PUREE, PREMIUM VODKA 17

TAMARAS PARCHITA

JALAPENO, AGAVE, COINTREAU, MILAGROS TEQUILA,
PASSIONFRUIT, LIME 15

SMOKEY HICKEY

WATERMELON PUREE, SAGE, MILAGROS TEQUILA, AGAVE, LIME, MEZCAL 14

BLUES SPARKLING SANGRIA

COGNAC, PROSECCO, LIQUOR 43, SIMPLE SYRUP, BLUEBERRIES,
ORANGE, APPLE, LEMON 18

FLORAL FLUTE

LAVENDER, SIMPLE SYRUP, PROSECCO,
DRUNKEN EDIBLE FLOWER, PEYCHAUD 14

COCKTAILS CREATED BY ARMANDO AGUIRRE - MIXOLOGIST

PRICES ARE SUBJECT TO A 18% SERVICE CHARGE AND 9% SALES TAX