

CASSIS

✦ DRINKS ✦

Cocktails



THE ELYX PINEAPPLE

SERVED IN A COPPER STYLE GOLDEN PINEAPPLE

..... \$20

Absolut Elyx Vodka, blood orange, pineapple, rosemary syrup, tiki bitters

BUBBLY

Cassis Royal – 10.25

Briottet Crème de Cassis, sparkling wine

April in Paris – 13

Absolut Pear Vodka, Elderflower liqueur, sparkling wine

Cassis 75 – 13.25

EG Earl Grey Vodka, orange blossom tea, simple syrup, lemon juice, Moët champagne NV

French Bellini – 10.75

Lillet Blanc, peach liqueur, sparkling wine, lemon peel

CLASSICS

Old Fashioned – 13

Buffalo Trace Bourbon, barrel aged bitters, demerara syrup, orange peel

Moscow Mule – 12.75

Russian Standard Vodka, housemade ginger syrup, lime juice, club soda, mint sprig

Sazerac – 13.5

1792 Small Batch Bourbon, Peychaud's bitters, demerara syrup, absinthe rinse, lemon peel

ORIGINALS

The Clevelander – 13

Corazón Blanco Tequila, passionfruit purée, pineapple, lime juice, black pepper tincture

The Panhandler – 13

Xicaru Reposado Mezcal, St. George Green Chili Vodka, mango purée, lime

Flirty Irish – 13.5

Jameson, Aperol, grapefruit juice, Peychaud's bitters, muddled raspberries, club soda

The Gin! Gin! – 13.25

Empress 1908 Gin, Fever-Tree elderflower tonic, lime popsicle

Kahwatini – 13.5

Kahwa espresso shot, Van Gogh Double Espresso & Van Gogh Vanilla Vodka, Frangelico, Kahlua

Bourbon 'n Berries – 13.75

Four Roses Bourbon, agave, apple juice, lemon juice, muddled blackberries

Beach Dr. Lemonade – 13.25

Van Gogh Cool Peach Vodka, lemon juice, sparkling wine, muddled strawberries

Mo-Tito – 13.25

Tito's Vodka, Rose wine, lemon juice, agave, muddled grapes & mint, sparkling wine

KomBEEcha – 13.5

Ketel One Botanical Grapefruit & Rose Vodka, 221 B.C. Grapefruit & Bee Pollen Kombucha, muddled cucumber, agave

El Chapo – 14

Corazón Reposado Tequila, Carpano Antica Formula Vermouth, Pear purée, Aztec Chocolate bitters, black lava salt

The Snowbird – 13.5

Wheatley Vodka, fresh pear purée, honey, peach bitters & lemon foam

Crème de Orange – 12.75

RumHaven Coconut Water Rum, muddled orange, lemon juice, orange bitters

Endless Summer – 13

Three Olives Cucumber Vodka, cucumber, white cranberry, lemon

Cranberry Crush – 13.5

EG Rosemary Lavender Vodka, cranberry, Grand Marnier, lime juice

The Cabana Boy – 14.5

Zaya Gran Reserve 16 year Rum, pineapple juice, homemade coconut sorbet, toasted coconut, lime juice & brown sugar

MOCKTAILS

Harvest Mojito – 11

Oven's Mint + Cucumber + Lime, muddled blueberries and mint.

Mock-Mule – 12

Seedlip Spice 94, housemade ginger syrup, lime juice, club soda

Garden Party – 12

Seedlip Garden 108, white cranberry, lemon juice, agave

CASSIS SANGRIA

..... \$25

RED, WHITE, OR PINK | \$10 BY THE GLASS

our signature wine blend topped with fresh fruit



CASSIS



RECOMMENDED LIQUORS

SCOTCH

Glenmorangie | Glenlivet (12, 15, 18 years) | Johnny Walker Blue Macallan (12, 15, 18, 21 years), | Macallan Reflexion Highland Park (Magnuss, 12 year)

BOURBON/WHISKEY

Angel's Envy | Basil Hayden's | Knob Creek
E. H. Taylor Rye & Small Batch | Buffalo Trace | 1792 Small Batch
Eagle Rare | Blantons | Four Roses | Sazerac Rye | Bulleit Rye

RUM

Diplomatico Reserva | Ron Zacapa 23 | Bumbu
Zaya Gran Reserve 16 Year

TEQUILA

Avion 44 | Don Julio (Blanco, Repo) Don Julio 1942
Patron (silver, repo, anejo) | Corazón Reposado
Maestro Dobel (Repo, Diamante, Anejo)

VODKA

Absolut | Belvedere | Chopin | Ciroc | Grey Goose | Wheatley
Russian Standard

GIN

The Botanist | Monkey 47 | Tanqueray | Empress 1908

ARMAGNAC/COGNAC

Armagnac Larressingle VSOP | Hennessy XO
Remy Martin VSOP | Remy Martin Louis XIII

DRAUGHT BEERS

Kronenbourg 1664 – 7.75

Pale Lager, France 5.5%

Kronenbourg 1664 Blanc – 7.75

Wheat Beer, France 5%

Erdinger Dunkel – 9

Hefe-Weizen, Germany 5.3%

3 Daughters – 7.5

Beach Blonde Ale, St. Pete, USA 5%

Seasonal Draft – MP

Goose Island IPA – 7.25

India Pale Ale, Chicago 5.9%

BOTTLED BEER

Bud Light – 4.75

Missouri, USA, 4.2%

Michelob Ultra – 5.75

Missouri, USA, 4.2%

Corona – 6.25

Mexico, 4.5%

Stella Artois – 6.5

Belgium, 5%

Leffe Blonde – 6.5

Belgium, 6.6%

3 Daughters IPA Seasonal – 6.25

St. Pete, USA, 4.2%

Full Sail Session Lager – 6.25

Oregon, USA 5.1%

Woodchuck Amber – 6.25

Vermont, USA, 5% Cider

Full Sail Amber – 5.75

Oregon, USA, 6%

Negra Modelo – 6.5

Mexico, 5.4%

Einstök – 6.75

Toasted Porter, Iceland 6%

Ace Cider Seasonal – 8

California, USA

O'Douls N/A – 5.25

Missouri, USA, 0.50%

High Noon Seltzers – 6

Peach, Black Cherry, Watermelon, Grapefruit, Pineapple

..... *the Ultimate*

HAPPY HOUR

\$2.50

Well Drinks,
Select Red &
White Wines

\$3.50

Select Beers

\$4.50

Select Martinis &
Sparkling Wine

.....

MON - FRI 4PM - 7PM | TUESDAY 4PM - CLOSE
AVAILABLE ALL OVER RESTAURANT

.....

CASSIS

Wine

by the glass

CHAMPAGNE & SPARKLING

J.P. Chenet Blanc de Blanc Brut,
France – 8.5

J.P. Chenet Brut Rosé,
France – 8.5

Maschio Prosecco,
Italy – 10.5

Mumm Napa Rosé,
Napa Valley, California – 14.5

Piper-Heidsieck Brut,
Champagne, France – 16

Santa Margherita Prosecco
(375 ml), Valdobbiadene, Italy – 17.5

Moët & Chandon Imperial Brut,
Champagne, France – 18.5

HOUSE WINE CARAFE

white ^{or} red
\$18

WHITE

CHARDONNAY

Laroque, Languedoc,
France – 8

St. Francis, Sonoma County,
California – 9

Chalk Hill, Russian River,
California – 12

SAUVIGNON BLANC

Les Alliés, Pays d'Oc,
France – 8

Silverado, Napa Valley,
California – 10.5

Vavasour, Marlborough,
New Zealand – 13.5

WHITES OF INTEREST

Lucien Albrecht Reserve
Riesling, Alsace, France – 8.5

Château La Freynelle Blanc,
Bordeaux, France – 11

Villa Matilda Greco di Tufo,
Campania, Italy – 13.5

PINOT GRIS:

Piccini Pinot Grigio,
Veneto, Italy – 8.5

King Estate Pinot Gris,
Oregon – 11.5

Santa Margherita,
Alto Adige, Italy – 13.5

RED

CABERNET SAUVIGNON

Les Alliés, Pays d'Oc,
France – 9

Banshee, Paso Robles,
California – 12

Roth, Alexander Valley,
California – 14

PINOT NOIR

Laroque, Languedoc, France – 8

Hahn, Monterey, California – 11

Kenwood Six Ridges, Russian
River Valley, California – 14

MALBEC

Montes,
Central Valley, Chile – 10

Bodega Norton,
Mendoza, Argentina – 11

MERLOT

Bonterra Vineyards,
California – 8

REDS OF INTEREST

Cline, Lodi, California – 9

B.R.Cohn, North Coast,
California – 12.5

Heritages Côtes du Rhône
Rouge, Rhône, France – 10.5

Ca Maiol Giome,
Lombardy, Italy – 12

Flying Solo Grenache,
Pays d'Oc, France – 9

ROSÉ

Maison Saleya, Côtes de Provence, France – 9

Angeline, California – 10

Cloud Chaser, Côtes de Provence, France – 12

DESSERT WINE

Fetzer Moscato, California – 8

Sandeman, Fonuders Reserve, NV – 10.25

Sandeman, Vau Vintage 2016 – 14.25

Taylor Fladgate, 10 Yr old Tawny – 12.25

Taylor Fladgate, 20 Yr old Tawny – 16.25

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