

# CASSIS

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✧ DRINKS ✧

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# Cocktails

## BUBBLY

### **Cassis Royal – 12**

Briottet Crème de Cassis, sparkling wine

### **French Bellini – 12.5**

Lillet Blanc, peach liqueur, sparkling wine, lemon peel

### **April in Paris – 14.75**

Absolut Pear Vodka, Elderflower liqueur, sparkling wine

## CALL ME OLD FASHIONED

### **Old Fashioned – 15**

Buffalo Trace Bourbon, bitters, demerara syrup, Luxardo cherry and orange peel

### **Vieux Carré – 16**

New Riff Rye, Courvoisier Cognac VS, Benedictine, Carpano Antica Formula Vermouth, bitters, Luxardo cherry

### **Sazerac – 15.5**

New Riff Rye, Peychaud's bitters, demerara syrup, absinthe rinse, lemon peel

## ORIGINALS

### **Blood Orange**

#### **Margarita – 14.75**

Corazón Blanco Tequila, blood orange purée, lime juice, agave, smoked salt rim

### **After Dark – 16**

The Botanist Gin, Port wine, housemade coconut syrup, guanabana, cardamom bitters, espresso sugar rim

### **Cobra Clutch – 14.75**

400 Conejos Mezcal, Luxardo Aperitivo, housemade ginger syrup, lemon juice, cucumber, black lava salt

### **Ghost Car – 14.5**

Spicy Ghost Blanco Tequila, Cointreau, agave, lime juice, jalapeño jelly, pineapple sugar rim, pineapple leaf

### **Flirty Italian – 14**

EG Vodka, Aperol, muddled raspberries, lemon juice, Peychaud's bitters

### **Mr. Earl – 15.75**

EG Earl Grey Vodka, Suze Liqueur, lemon juice, honey, torched rosemary sprig

### **Lovely Flower – 15.5**

Four Roses Small Batch Bourbon, Fleur Charmat, housemade orgeat syrup, lemon juice, egg white, seasonal fruit, rose petals

### **Goldfinch – 14**

Rumhaven Coconut Water Rum, Brugal 1888 Rum, housemade orgeat syrup, lime juice, pineapple & pineapple leaf

### **Ares – 14.75**

Chopin Vodka, Carpano bitter, lemon juice, simple syrup, muddled strawberries, mint leaf

### **Mo-Tito – 15**

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

### **KomBEEcha – 14.75**

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

### **Endless Summer – 14.5**

Ketel One Botanical Cucumber & Mint Vodka, cucumber, white cranberry, lemon

### **The Gin! Gin! – 14.75**

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

### **Bunch of Blossoms – 15**

EG Rosemary Lavender Vodka, Italicus Liqueur, lemon juice, lavender syrup, sparkling wine

## SWEET TEMPTATIONS

### **Kahwatini – 15.75**

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

### **Misunderstood – 14.5**

Screwball Peanut Butter Whiskey, Misunderstood Ginger Spiced Whiskey, sugar cube, Angostura bitters, Japanese jelly marshmallow

### **Dublin Down – 15**

Chocolate infused Jameson Whiskey, Frangelico, maple syrup, whipped vanilla custard, cinnamon

## MOCKTAILS

### **Harvest Mojito – 11.75**

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

### **Mock-Mule – 13**

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

### **Garden Party – 13**

Seedlip Garden 108, white cranberry, lemon juice, agave

### **Codorniu Zero N/A Sparkling Rose, Spain – 12.5**

**CASSIS SANGRIA**  
**\$31.5** RED, WHITE, OR PINK  
\$12.5 BY THE GLASS



our signature wine blend topped with fresh fruit



**FROSÉ \$13.5** vodka spiked frozen rosé

# CASSIS



## RECOMMENDED LIQUORS

### SCOTCH

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

### BOURBON/WHISKEY

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

### RUM

Diplomatico Reserva | Mantuano | Ron Zacapa 23 | Bumbu  
Zaya Gran Reserve 16 Year | Santa Teresa | Mt Gay

### TEQUILA

Avion 44 | Don Julio (Blanco, Repo) | Don Julio 1942  
Patron (Silver, Repo, Anejo) | Corazón Reposado  
Maestro Dobel (Repo, Silver, Anejo) | Cantera Negra Cafe  
Don Fulano (Blanco, Repo, Anejo | Corazón (Silver, Anejo)

### VODKA

Absolut | Belvedere | Chopin | Ciroc | Grey Goose | Wheatley  
Russian Standard | EG | Ketel One

### GIN

The Botanist | Monkey 47 | Tanqueray | NOLET's Silver  
Empress 1908 | Bloom London Dry

### ARMAGNAC/COGNAC

Armagnac Larressingle VSOP | Hennessy XO | Remy Martin 1738  
Remy Martin VSOP | Remy Martin XO | Remy Martin Louis XIII

## DRAUGHT BEERS

### **Kronenbourg 1664 – 8.5**

Pale Lager, France 5.5%

### **Kronenbourg 1664 Blanc – 8.5**

Wheat Beer, France 5%

### **Erdinger Dunkel – 9.5**

Hefe-Weizen, Germany 5.3%

### **3 Daughters – 8.25**

Beach Blonde Ale, St. Pete,  
USA 5%

### **Seasonal Draft – MP**

### **Goose Island IPA – 8**

India Pale Ale, Chicago 5.9%

## BOTTLED BEER

### **Bud Light – 5.5**

Missouri, USA, 4.2%

### **Michelob Ultra – 6.5**

Missouri, USA, 4.2%

### **Corona – 7.5**

Mexico, 4.5%

### **Stella Artois – 7.75**

Belgium, 5%

### **Hoegaarden White Ale – 6.75**

Belgium, 4.9%

### **3 Daughters IPA Seasonal – 7.5**

St. Pete, USA, 4.2%

### **Big Storm Wavemaker**

#### **Amber – 7**

Florida, USA, 5.4%

### **Woodchuck Amber – 7.5**

Vermont, USA, 5% Cider

### **Modelo Especial – 7.5**

Mexico, 4.4%

### **Negra Modelo – 7.75**

Mexico, 5.4%

### **Einstök – 8**

Toasted Porter, Iceland 6%

### **Ace Cider Seasonal – 8.75**

California, USA

### **O'Douls N/A – 6.5**

Missouri, USA, 0.50%

### **High Noon Seltzers – 8.5**

Peach, Black Cherry, Watermelon,  
Grapefruit, Pineapple

..... the *Ultimate* .....

## HAPPY HOUR

**\$3.50**

Well Drinks,  
Select Red &  
White Wines

**\$4.50**

Select Beers

**\$5.50**

Select  
Martinis &  
Sparkling  
Wine

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

# CASSIS

# Wine

by the glass

## CHAMPAGNE & SPARKLING

- Les Alliés Blanc de Blanc Brut*, France – 10.5
- Les Alliés Brut Rosé*, France – 10.5
- Maschio Prosecco*, Italy – 12.5
- Mumm Napa Rosé*, Napa Valley, California – 16.75
- Taittinger Brut La Française*, Champagne, France – 19.5
- Santa Margherita Prosecco (375 ml)*, Valdobbiadene, Italy – 20
- Moët & Chandon Imperial Brut*, Champagne, France – 23.75

## WHITE

### CHARDONNAY

- Les Alliés, Bourgogne*, Languedoc, France – 10
- St. Francis*, Sonoma County, California – 11
- Rutherford Ranch*, Napa Valley, California – 14.25

### SAUVIGNON BLANC

- Les Alliés*, Pays d'Oc, France – 10
- Artesa*, Napa Valley, California – 12.5
- Craggy Range*, Martinborough, New Zealand – 16.75

### WHITES OF INTEREST

- Pacific Rim J. Riesling*, Columbia Valley, Washington – 10.5
- Raimat Albariño*, Catalonia, Spain – 12
- Château La Freynelle Blanc*, Bordeaux, France – 12.75
- Pieropan Soave Classico*, Veneto, Italy – 13.5

### PINOT GRIS:

- Piccini Pinot Grigio*, Veneto, Italy – 10.5
- King Estate Pinot Gris*, Oregon – 13.5
- Santa Margherita*, Alto Adige, Italy – 15.5

## RED

### CABERNET SAUVIGNON

- Les Alliés*, Pays d'Oc, France – 11
- Smith & Hook*, Central Coast, California – 14.75
- Austin NV*, Paso Robles, California – 16.75

### PINOT NOIR

- Les Alliés*, Bourgogne, France – 10
- Hahn*, Monterey, California – 13
- Kenwood Six Ridges*, Russian River Valley, California – 16

### MALBEC

- Montes*, Central Valley, Chile – 12
- Bodega Norton*, Mendoza, Argentina – 13

### MERLOT

- Clos La Chance*, Santa Clara, California – 14

### REDS OF INTEREST

- Cline*, Lodi, California – 10.75
- Next*, Columbia Valley, Oregon – 10.75
- Juan Gil Red Blend*, Jumilla, Spain – 12
- Heritages Côtes du Rhône Rouge*, Rhône, France – 12.5
- Sella Antica Rosso*, Tuscany, Italy – 12.5

**HOUSE WINE CARAFE**  
\$22 ..... white <sup>or</sup> red

## ROSÉ

- Maison Saleya*, Côtes de Provence, France – 11
- Simi*, Sonoma County, California – 12
- Château de Berne Inspiration*, Côtes de Provence, France – 14

## DESSERT WINE

- Movendo Moscato*, Italy – 9.5
- Sandeman*, Founders Reserve, NV – 12
- Taylor Fladgate*, 10 Yr old Tawny – 14.5
- Taylor Fladgate*, 20 Yr old Tawny – 19
- Taylor Fladgate*, Vintage 2018 – 30

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