

ROOF TOP BAR

Three22 Kitchen and Cocktails

Cocktails

Espresso Martini \$12

Cold Brewed Espresso, Evil Bean Cold Brew liqueur, Ketel One vodka, Discourse Coffee bitters & a touch of salt.

The Painkiller \$11

Classic Tiki recipe! Dark rum, pineapple juice, orange juice, cream of coconut sprinkled with nutmeg.

Spicy Pineapple Margarita \$10

Hornitos Reposado, jalapeno syrup, pineapple & lime juice. Rimmed with jalapeno and Tajin salt.

Mai Tai \$11

Bacardi Superior white rum, Bacardi Ocho dark rum, orgeat, and orange Curacao.

Hub City Sour \$12

Bluecoat American Dry gin, strawberry puree, and house-made sour mix.

Caribbean Godfather \$10

Glenlivet Caribbean Cask Scotch, Lazaroni Amaretto and spiced bitters. Garnished with a pineapple chip.

Aperol Spritz \$9

Prosecco, Aperol, soda water, & an orange slice.

Pimm's Cup \$9

Pimm's #1, lemonade, Sprite, & a handful of fruit for a delightful Summer spritzer.

Old Fashioned \$11

Minden Mill Four Grain Bourbon, simple syrup, and angostura bitters.

Signal Fire \$12

Rye, blueberry & ginger syrup, & spicy bitters for a smooth & spicy old fashioned.

Lemon Drop Martini \$9

Ketel One citroen, triple sec, and lemon juice shaken and served up.

Glam Show \$8

Non-Alcoholic

Peach puree, lemon juice, and ginger ale.

Mockingbird \$8

Lime juice, pineapple juice, and ginger syrup.