



# OUR DRINKS

@ RE:BAR

all cocktails can be made into mocktails

## non-ALCOHOLIC

IF UR DRIVING

- fountain soda \$2
- re:bar organic lemonade \$6
- add flavors +\$1
- mango hibiscus strawberry
- peach lavender

## CLASSICS

- margarita \$10  
El Jimador reposado, triple sec, organic lime juice, organic agave
- mango, peach, or strawberry +\$2
- x'press yourself \$18  
Dussé, fresh espresso, Borghetti coffee liqueur, organic agave
- sub dusse for grey goose \$16
- mojito \$10  
Bacardi silver rum, organic lime juice, cane syrup, mint leaves, soda
- mango, peach, or strawberry +\$2



ALL B' NO S'

## SPECIALTIES

SEASONAL DRINKS

- all b' no s' \$18  
Old Forester bourbon whiskey, simple syrup, organic lemon juice, fresh basil and fresh blueberries
- lavande 31 \$16  
Beefeater gin, lavender simple syrup, organic lemon juice, prosecco, fresh lemon and lavender/butterfly pea simple garnish
- pink lemon pop \$16  
strawberry lemongrass infused Grey Goose essences, strawberry purée, organic orgeat, and fresh lemon garnish
- contains almond nut allergy
- sweet heat \$18  
Patron reposado tequila, Ilegal Joven mezcal, organic lime juice, organic agave, muddled pineapple and jalapeños with tajin rim and pineapple garnish
- her \$18  
Herradura silver tequila, organic hibiscus simple syrup, cointreau, organic lime juice, with sugar rim and fresh flower garnish

SWEET HEAT



please drink responsibly.