



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' \$14
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 \$14
strawberry lemongrass infused Grey Goose essences, strawberry purée, organic orgeat, and fresh lemon garnish
- contains almond nut allergy
- sweet heat \$18
Patron reposado tequila, Illegal 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.