



OUR DRINKS

@ RE:BAR

**most cocktails can
be made into mocktails

non-ALCOHOLIC

IF UR DRIVING

fountain soda \$2
re:bar organic lemonade \$6
add flavors +\$1

mango strawberry
peach

ASK YOUR SERVER ABOUT OUR
SEASONAL FLAVOR!

CLASSICS

margarita \$12

sweet • sour • strong

El Jimador Reposado, orange liqueur, lime, agave
mango, peach, or strawberry +\$2

x'press yourself \$18

espresso • martini • rich

Dusse Cognac or Grey Goose Vodka, Borghetti Caffè
liqueur, agave, fresh espresso

mojito \$12

tropical • refreshing • light

Barcardi Silver Rum, lime, mint, sugar, soda water
mango, peach, or strawberry +\$2



SPECIALTIES

SEASONAL DRINKS

blue dream \$16

pina colada • smooth • sweet

Diplomatico Planas Rum, pineapple, coconut, blueberry, lime,
amarena cherry

watermelon man \$16

smash • minty • fresca

Old Forester Bourbon Whisky, St. Germain liqueur,
watermelon, mint, sugar, lemon

run to the sun \$14

nectar • spicy af • smoky

El Jimador Reposado, Illegal Mezcal, mango, habanero, lime,
orange bitters, agave

re:bar paloma \$14

refreshing • tart • crushable

Teremana Silver Tequila, lime, agave, grapefruit soda

peach bellissima \$16

spritz • light • peachy

Ketel One Botanicals Peach & Orange Blossom, Aperol,
peach, prosecco, soda water



please drink responsibly.

our cocktails are meticulously crafted without high fructose corn syrup or artificial flavorings.
whenever possible, we prioritize local, non-GMO, and organic ingredients. please inform your
server/bartender of any dietary restrictions or allergies.