



GRETCHEN'S

B I S T R O



SPECIALTY COCKTAILS

MARGARITA

Herradura Blanco & Grand Marnier with house-made simple syrup & fresh lime.

Served up or on the rocks with your choice of salt, sugar, or Tajín rim.

\$12

PALERMO

Casamigos Reposado, fresh lime & blood orange juice, topped with soda. Add a shot of Aperol for \$4.

\$12

CAIPIRINHA

A vodka twist on the Brazilian classic—muddled lime & sugar with Tito's, served over ice.

\$14

MOJITO

Fresh mint, lime & sugar muddled with Kill Devil silver rum, topped with soda.

\$12

MARTINI

Beefeater gin, Carpano dry vermouth & orange bitters, stirred & served with a twist.

\$14

TEQUILA MARTINI

Patrón Reposado, Kill Devil silver rum, fresh orange, pineapple & lime juice, finished with a dash of nutmeg.

\$14

LONG ISLAND ICE TEA

Tito's, Gilbey's gin, Bacardi rum & Patrón tequila shaken with lemon & simple syrup, topped with Pepsi.

\$14

PINA COLADA

Kill Devil silver rum, fresh pineapple, lime & coconut cream, shaken & served over ice.

\$12

BAHAMA MAMA

End of Days barrel-aged rum, Malibu, fresh orange, pineapple & lime juice with a splash of grenadine.

\$12

MOSCOW MULE

Tito's, fresh lime, & Fever Tree ginger beer in a copper mug.

\$14