



SEASONAL COCKTAILS



LOVE LANGUAGE

los vecinos mezcal, el jimador blanco, averna amaro, spiced hibiscus, lime, angostura bitters
13.5



PALOMA

el jimador reposado tequila, grapefruit, lime, fizz
10.5



DATE NIGHT

beefeater gin, cointreau, cocchi americano, raspberry, lemon
12



THE RUNAROUND

old overholt rye, cynar, cocchi rosa, plum bitters
13



MARGARITA

el jimador blanco tequila, citronage, lime, agave
11



DEN OF DRAGONS

old forester bourbon, amaro montenegro, spicy honey, angostura bitters, rosemary
12



TEE UP

old forester bourbon, st germain, black tea, mint, angostura bitters
14



COSMO RELIEF

lulusowa vodka, st. germain, lemon, orange bitters
12



IN BLOOM

don q rum, cocchi americano, lavender, lemon, mint
11



ALL DRESSED UP

lulusowa vodka, cointreau, spiced hibiscus, lemon, orange bitters
12



WHITE SANGRIA

white wine, peach brandy, lemon, orange, honey
11/24



CORPSE REVIVER II

beefeater gin, cointreau, cocchi americano, lemon, absinthe
12



CONVERSATION HEART

(non-alcoholic)
raspberry, orange, lime, fizz
6



FIRE SIGN

(non-alcoholic)
pomegranate, spiced hibiscus, lime, fizz, mint
6.5

OUR COCKTAILS START WITH
FRESH, HIGH QUALITY
INGREDIENTS.

FOR RESERVATIONS & MORE INFO VISIT
TAZZAKITCHEN.COM

* Consuming raw eggs may increase your risk of foodborne illness.

DON'T SEE WHAT YOU'RE LOOKING FOR?
JUST ASK!