



SEASONAL COCKTAILS



GARDEN GROVE

beefeater gin, st. germain, hibiscus tea, lemon, chamomile
12.5



NIGHTS LIKE THESE

goslings black seal rum, ancho reyes chile liqueur, pineapple oleo, lime, grapefruit bitters
12.5



PALOMA

el jimador reposado tequila, grapefruit, lime, fizz
10.5



OLD FASHIONED

old forester bourbon, simple syrup, angostura bitters
11



SILK CITY

old forester bourbon, amaro nonino, kahlua, orange bitters
13



FIELD DAY

del maguey vida mezcal, luxardo maraschino, cucumber, mint, lime, grapefruit bitters
13



COSMOPOLITAN

lulusowa vodka, cointreau, cranberry, lime
11



GLORIA

el jimador blanco tequila, campari, grapefruit oleo, lime, peychaud's bitters
12.5



CUCUMBER MOJITO

don q rum, cucumber, mint, lime
10.5



HUGO SPRITZ

st. germain, sparkling wine, fizz, mint
(low abv) 11



WHITE SANGRIA

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



SILENT DISCO

sparkling rosé, passoa passionfruit liqueur, lemon, fizz
(low abv) 10.5



COOL AS A CUKE

(non-alcoholic)
cucumber limeade
6



SUNDAY BEST

(non-alcoholic)
ginger beer, pineapple oleo, lemon, rosemary, fizz
6

OUR COCKTAILS START WITH
FRESH, HIGH QUALITY
INGREDIENTS.

FOR RESERVATIONS & MORE INFO VISIT
TAZZAKITCHEN.COM

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

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