

# GOLDEN PARACHUTES

## COCKTAILS & CONCOCTIONS



### APERITIFS

#### Bamboo

Dry Amontillado Sherry,  
Dry Vermouth, Orange Bitters - 12

#### Aperitivo Julep

Dolin Dry Vermouth, Amaro,  
Sugar, Mint - 10

### SPARKLING COCKTAILS

#### Lambrusco Spritz

Lambrusco, Cocchi Americano, Grape-  
fruit, Soda - 10

#### Champagne Cocktail

Brut Champagne, Sugar Cube, Angos-  
tura Bitters, Orange Peel - 11

### WINE COCKTAILS

#### Sherry Mai Tai

Aurora Amontillado Sherry, Fino Sher-  
ry, Pistachio Orgeat, Lime, Mint - 11

#### Sherry Cobbler

Lustau Fino Jarana Sherry, Sugar, Or-  
ange, Lemon, Fresh Berries - 10

#### Smoked East India Negroni

Vermouth Blend, East India Sherry,  
Orange Peel, Cedar Wood Smoke - 13

#### Offshore Accounts

Dry Filtered Sake, Palo Cortado Sherry,  
Thai-Chile, Toasted Coconut Syrup,  
Lime, Served in a Young Coconut - 14



# BLOATED BUREAUCRACY

## CHAMPAGNE PUNCH

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#### Importer/Exporter

Gremillet Champagne Brut, Palo Cortado Sherry, Caramelized Passionfruit, Pineapple, Lime, Mint

Serves 3-4: 45 Serves 5-6: 58

#### Executive Breakdown

Taittinger Champagne Brut, Americano, Lemon, Blood Orange, Rosemary

Serves 3-4: 45 Serves 5-6: 58

### OTHER SPARKLING PUNCHES

#### Dunder Mifflin

Rose Lambrusco, Grapefruit, Vermouth, Soda, Bitters

Serves 3-4: 45 Serves 5-6: 58

#### TPS Reports

Amontillado Sherry, Fino Sherry, Pistachio Orgeat, Lime, Mint

Serves 3-4: 45 Serves 5-6: 58

### SEASONAL SOLERA SANGRIA

All our wines by-the-glass are opened nightly to ensure quality. Anything more than 24 hours old, is fractionally blended into our hand-crafted sangria. Dry, Lush, Refreshing, and most importantly: boozy!

Glass: 10 Carafe (2-3): 22

Punch (4-5): 44

White: Mangoes, Apples, Peaches, Sugar, Lemon, Lavender Tea

Red: Strawberries, Ginger, Mint, Lemon, Oolong Tea

