

Pauline's

SIGNATURE COCKTAILS

available during dinner only

dirty orleans 15

gin or vodka, cajun olive brine, dry vermouth, gumbo bitters, seasoned olives & pickled vegetables

bachatero 14

coconut-washed dark rum, allspice dram, pineapple & lime juice, coconut & pineapple simple, tropical punch foam, tiki bitters, lime zest

an evening in eden 14

rye, chartreuse, pomegranate liqueur, fig simple, apple brandy & fig "caviar"

dusk til dawn 15

jalapeño-infused tequila, ancho reyes, muddled ginger, pineapple juice, fresh lime, turmeric & black pepper agave, chile-lime rim

la primavera 14

vanilla vodka, passion fruit nectar, fresh lemon, lavender simple, topped with champagne

dark knight 14

bourbon, cynar, muddled demerara, black walnut & spiced cherry bitters

negroni bergamotto 13

peaflower-infused gin, bergamot liqueur, dry vermouth, orange bitters

Pauline's

BOOZY BRUNCH

available during sunday brunch only

\$6 mimosas

freshly squeezed orange juice, champagne

★ **café con dulce** 12

bourbon, dulce de leche, hot espresso,
whipped cream, cinnamon

★ **thai iced tea** 13

vanilla vodka, thai tea, sweetened condensed milk

★ **cucumber bloody mary** 14

cucumber vodka, house made bloody mary mix

★ **tropical punch** 12

coconut-pineapple rum, spiced rum,
house made punch mix, hibiscus grenadine

matcha-tini 13

vodka, bailey's, disaronno, white chocolate liqueur,
organic matcha, crushed pistachios

★ *available non-alcoholic!*