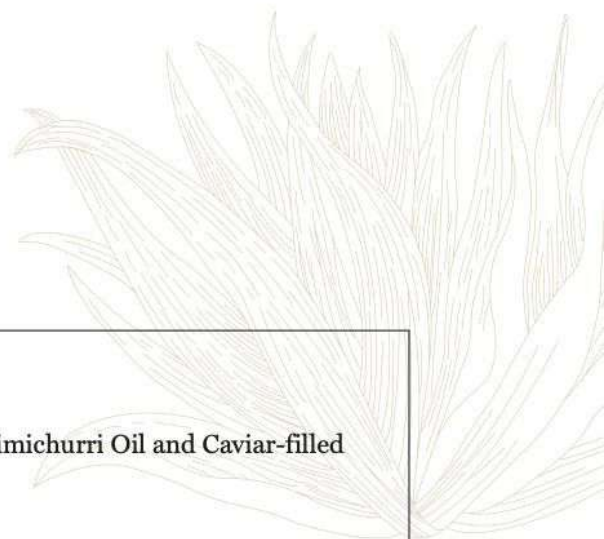




orilla


Cocktails





The Life of Riley 
- Our Signature Cocktail -
Martini Ambrato Vermouth, Grey Goose Infused with Evoo, Chimichurri Oil and Caviar-filled
Castelvetroano Olives
\$33


Tango 
Grey Goose Infused with Dulce de Leche,
Mr Black, Organic Agave, Espresso
and Fernet Cookie

Oaxaca Sour 
Ojo de Tigre Mezcal, Nixta, Sicilian Lemon,
Argentinian Malbec


Banana Republic 
Elijah Craig Bourbon, Teeling Irish Whiskey,
Giffard Banana, Organic Walnut, Angostura &
Cacao Bitters.


Mischievous 
Santa Teresa Rum, Bas Bas, Aperol, Sicilian
Lemon, Maraschino Cherry.


Kokomo 
Coconut Infused Havana Club Rum, Lime Juice,
Giffard Cocoa.

Del Oeste 
Canaima Gin, Cucumber Oleo, Sicilian
Lemon and Tonic Water

\$19

La Orilla 
Angel's Envy Bourbon, Liqueore Strega, Ricard,
Sherry Wine, Peychauds Bitters

Roman Holiday 
Canaima Gin, Select, Antica Carpano
Vermouth, Sfumato, Cynar and Burnt
Orange (smoked to the table)

Las Ruinas 
Cazadores Reposado, Tumeric, Dusse Vsop Cognac,
AnchoReyes and Lemon Jelly Wedge

The Lunatic Martini 
Truman Vodka, Luxardo Bitter Bianco, Martini
Ambrato, Homemade Citrus Oleo

\$20

Mocktails

Designated Driver 
Lime Juice, Grapefruit Juice, Huacatay,
Citrus Oleo, Fever Tree Soda
\$14

Dirty Pineapple 
Roasted Pineapple Juice, Fresh Lemon Juice,
Citrus Oleo and Tonic water
\$14