

## BAR MENU



essensia  
RESTAURANT  
& LOUNGE

### ESSENTIAL COCKTAILS

Hand-crafted with organic and artisanal premium spirits, fresh fruits and herbs from Essensia's Organic Chef's Garden

#### THE STARS IN YOUR EYES 14

☼ Mionetto Organic Prosecco, Passionfruit, Pomegranate Liqueur, Fresh Pressed Lemon Juice

#### UNDER THE ARBOR MARTINI 14

☼ Crop Organic Vodka, Elderflower Liqueur, Fresh Pressed Lemon Juice

#### ESSENSIA MULE 14

☼ Purity Organic Vodka, Fresh Lime, Muddled Cucumbers and Jalapeño Peppers, Ginger Purée, Club Soda, Topped with Basil Aroma

#### MOSHETO MOJITO 14

Real McCoy 3yr Rum, Sake, Mint, Pomegranate Liqueur, Lime Syrup, Club Soda

#### GIN TONICA 14

☼ Farmer's Organic Gin, House Celery Syrup, Fresh Pressed Lemon Juice, Tonic Water

#### THREE PEARED 16

☼ Tru Organic Gin, Prosecco, Pear Brandy, Fresh Lime, Maple Syrup and Cactus Pear Puree

#### HOT & BOTHERED MARGARITA 14

☼ Casa Noble Organic Tequila, Blood Orange Liqueur, Guava Juice, Sriracha, Fresh Pressed Lime Juice

#### CHECK THE WEATHER 14

Real McCoy 5yr Rum, House Bay Rum Leaf Syrup, Fresh Pressed Lime Juice, Ginger Beer

#### LAZY IN THE SHADE 16

☼ Koval Organic Whiskey, Vermouth, Tarragon Syrup, Fennel Bitters, Fresh Pressed Lemon Juice

#### BEE THE CLOCK 16

Real McCoy 5yr Rum, Essentials Juice, Allspice Simple Syrup, Lemon Juice, Ginger Beer, Mint

#### OUR LITTLE SECRET 16

☼ Farmer's Organic Gin, Refresher Juice, Elderflower Liqueur, Apple & Mint

☼ **MADE FROM ORGANIC INGREDIENTS**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK.