

THE BAR COLLECTIVE

# SIGNATURE COCKTAILS

## CHALET VIEW COSMO

citrus-infused vodka, cointreau, fresh lime juice,  
raspberry-vanilla syrup

Garnish Options: orange twist, dehydrated orange wheel, or edible flower

## MOSCOW MULE

green tea vodka, peach liqueur, fresh lime juice,  
ginger syrup, soda water

Garnish Options: dehydrated peach, fresh mint sprig, or both

## HARD LEMONADE

vodka, bianco vermouth, raspberry-vanilla syrup,  
fresh lemon juice, soda water

Garnish Options: lemon wheel, dehydrated raspberry, fresh mint sprig, or  
combination of 2

## LOST SIERRA MARGARITA

blanco tequila, mezcal, fresh lime juice, blueberry-  
pomegranate juice, agave syrup

Garnish Options: half-salted lime wheel or blueberries

## BEE'S KNEES

orange-infused gin, bianco vermouth, rosemary-  
honey syrup, fresh lemon juice

Garnish Options: fresh rosemary sprig, fresh lavender sprig, or both

## HIGHBALL

japanese whiskey, green tea honey syrup, soda  
water, lemon oils

Garnish Options: edible flower garnish, lemon twist, or both

## WHISKEY SOUR

bourbon, fresh lemon juice, blood orange syrup,  
angostura bitters

Garnish Options: douglas fir tip, dehydrated orange wheel, or fresh  
rosemary sprig

## MOUNTAIN MOJITO

pineapple infused white rum, fresh lime juice, fresh  
mint, simple syrup, soda water

Garnish Options: dehydrated pineapple chip, fresh mint sprig, edible  
flower, or combination of 2

All drinks are designed to be served over ice  
and are subject to change due to seasonal availability.