



Specialty Cocktails

Designed by opera's head mixologist, these modern cocktails are a perfect complement to any bar package.

These signature swigs can be demonstrated at a specialty bar by one of opera's talented tenders, passed as a welcome cocktail or simply available at every bar, it's up to you.

Billed on consumption or added to your open bar package as an upgrade.

Festive

Daiquiri \$10

Captain Morgan's Rum, Agave Nectar
With A Squeeze Of Lemon & Lime, Dash
Of Angostura Bitters
Shaken And Strained Over Ice

Fresh Margarita \$12

Silver Tequila, Gran Marnier, Agave Nectar
With A Squeeze Of Lemon & Lime
Shaken Well & Served Over Ice

Mojito \$10

Bacardi Rum With Simple Syrup, 3 Lime
Wedges, Sprigs Of Mint Muddled And
Shaken Well, Served Over Ice, Topped
With Club Soda & Garnished With A Lime
Wedge

Mimosa \$10

Brut Champagne, Orange Juice, Kahlua,
Rumplemeintz,
Crème De Cacao & Half-N-Half
Served In A Champagne Glass With A
Peppermint Twist

Kir Royale \$10

Brut Champagne And Raspberry Liqueur
Served In A Champagne Glass

Classic

Sapphire Collins \$12

Bombay Sapphire Gin
Limes And Lemons Squeezed, Simple
Syrup
Shaken And Strained Over Ice
Served On The Rocks And Garnished
With Macerated Cherry

Lady Manhattan \$12

Canadian Club Classic Whiskey,
Benedictine & Agave Nectar
Served Up With A Squeeze Of Lemon &
Lime

Old Fashion \$12

Makers Mark Bourbon With A
Dash Of Peychauds & Orange Bitters
Served Up And Garnish With A Macerated
Cherry And Fresh Squeezed Orange Slice

Scofflaw Cocktail \$12

Makers Mark Bourbon With Dry Vermouth,
Fresh Squeezed Lemon Juice, Grenadine
& Orange Bitters To Taste
Served Up

French 75 \$12

Bombay Gin, St. Germain & Brut
Champagne With A Squeeze Of Fresh
Lemon, Served In A Champagne Glass
With A Sunken Macerated Cherry And
Lemon Wedge

Old Maid \$12

Jameson Whiskey, Canton, Benedictine &
Agave, Fresh Squeezed Lemon
Shaken And Strained Into Martini Glass
Topped With A Dash Of Peychauds
Bitters, With A Flamed Orange Zest Rim
And Garnish

Wintery

Pear Nog \$12

Grey Goose Pear Vodka, Vanilla Vodka,
Crème De Cacao (White), Half-N-Half
With A Pinch Of Cinnamon And A Dash Of
Angostura Bitters
Shaken And Served Up In A Martini Glass

Chilled Apple Pie \$10

Apple Brandy, Honey Syrup With A Pinch
Of Cinnamon And Nutmeg
Shaken And Served Up In A Martini Glass
With A Graham Cracker Rim

Raspberry Truffletini \$10

Dutch Chocolate Vodka, Chambord,
Crème De Cacao (White), Heavy
Whipping Cream With A Pinch Of Sea Salt
Shaken And Served Up In A Martini Glass
With Shaved Chocolate And Raspberry
Garnish

Café Navidad \$12

Patron Café XO, Cream (Half / Half),
Agave Nectar With A Dash Of Orange
Bitters, A Rim Of Agave, Sea Salt And
Cinnamon
Shaken And Served Up In A Martini Glass
With A Flamed Orange Twist