

THE RUX

BRUNCH COCKTAILS

AVAILABLE SATURDAY - SUNDAY

PEACH PECAN PORCH SIPPER

Evan Williams White Label, pecan, peach liqueur, black tea,
dehydrated lemon wheel, mint

MANIBEN MANGO LASSI

Bacardi Mango-Chili, mango purée, yogurt, cardamom infused
honey, mint sprig

MEDITERRANEAN MARY

Kastra Olive Vodka, green tomato, celery,
lemon, salt, cucumber, black pepper, dill, feta-stuffed olive

BUMBLEBERRY MULE

Bumbleberry Four Roses Bourbon, lime juice, ginger beer,
mint, dehydrated lime

SUMMER LOVE SPRITZ

Rives Strawberry Gin, strawberry, mint, lime, simple, bubbles

SMOKEY EYE OVER MIDTOWN

Mi Campo Reposado Tequila, Cantera Negra Café, oat milk,
toasted coconut, pecan smoke

ATYPICAL CLASSICS

BOOZE-FORWARD WITH AN ORIGINAL TWIST

NEW-GRONIS

MAGENTA

Rives Strawberry Gin, Lo-Fi Gentian amaro,
dry vermouth, lemon peel

AMBER

Citadelle Dry Gin, Apologue Saffron liqueur,
Mandarin Napoleon, orange peel

CLARO

MiCampo Blanco Tequila, Fonseca dry
white port, Cocchi Americano, lime peel

NOT-SO-OLD-FASHIONEDS

OAXACAN

Banhez Mezcal, Nixta Licor De Elote,
torched corn husk, jalapeño

AFRO-CARIBBEAN

Equiano Rum, Italicus Bergamot Liqueur,
luxardo syrup, cherry, edible flower

ITALIAN

Gingarby Sunny Dry Gin, Rubin Bitter Grafefruit Liqueur,
turbinado, ango bitters, fresh rosemary