

THE RUX

DINNER COCKTAILS

AVAILABLE SUNDAY-SATURDAY AFTER 5PM

PEACHTREE PORCH SIPPER

Evan Williams white label, pecan, peach liqueur, black tea,
dehydrated lemon wheel, mint

STRAWBERRY SPRITZ

Heroes Vodka, strawberry giffard, strawberry, lemon,
simple, bubbles

SKYLINE SOUR

Clarified Four Roses Bourbon, red wine float, lemon

BUMBLEBERRY MULE

Berry-infused Four Roses Bourbon, lime juice, ginger beer,
mint and dehydrated lime

BURNING PASSION

Bacardi mango-chili, Passoa passion fruit liqueur,
lime, simple, tajin

SMOKEY EYE OVER MIDTOWN

Mi Campo Reposado, Cantera Negra Cafe , 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 Gin, Apologue Saffron Liqueur,
Mandarin Napoleon, orange peel

CLARO

Mi Campo Blanco Tequilla, 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 Grapefruit Liqueur,
turbinado, ango bitters, fresh rosemary