



emery•grille

the bar

Specialty Cocktails

The Emery Grille \$9

Fresh mint leaves, simple syrup, Bacardi, soda water, lime juice, pomegranate juice, with a Myers dark rum floater

Forbidden Fruit \$9

Pear brandy, Absolut pear vodka, sweet & sour, simple syrup and sweetened lime juice

A La Mode \$9

Grey Goose vodka, triple sec, sweet & sour, with a Chambord sinker, served in a sugar-rimmed martini glass

The Aviator \$10

Patron Silver, G Energy Drink, a dash of fresh lime juice, with a Grand Mariner floater

Aloha Paradise \$9

Bacardi, Captain Morgan spiced rum, Malibu Coconut, grenadine, sweet & sour, a splash of 7-Up, with a Myers Dark Rum floater

Key Lime Pie \$9

Cruzan vanilla rum, a splash of pineapple, a splash of cream, with lime wedge accents.

E-Grille Cantaloupe Tini \$9

Grey Goose L'Orange vodka, Dekuyper Watermelon liqueur and fresh orange juice

H₂O \$9

Absolut vodka, Hipnotiq, and a splash of 7-Up

Sublime \$9

Hendricks gin, Midori, and muddled cucumber



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Daily Special - \$6

5pm-7pm

Monday

Lemon Drop

*Players Extreme lemon vodka, triple sec,
sweet & sour, served in a sugar-rimmed glass*

Tuesday

Sake O Martini

Bacardi Orange rum, sake rice wine and cranberry juice

Wednesday

Melon Blast

*Van Gogh's Melon vodka, a splash of Midori,
a dash of sweet & sour, topped off with
a touch of fresh orange juice, served on the rocks*

Thursday

Chocolate Caramel Tini

*Players Extreme Caramel vodka
with a Crème de Cacao sinker*

Friday

Appletini

*Players Extreme Apple vodka and Sour Apple Pucker
with cherries to garnish*

Saturday

The E Zentini

Plymouth gin and sake rice wine, with olive garnish

Sunday

South of the Border Bloody Mary

*267 Jalapeno-infused tequila, tomato juice,
horseradish, Worcestershire sauce, fresh ground pepper,
a pinch of salt and a dash of Tabasco sauce*

Minimum charge of \$10.00 for non-hotel guests.