# LIBATIONS

## COCKTAILS

### MAYAN ROUTE CHERRY LIMEADE

Tito's Handmade vodka shaken with Luxardo Maraschino Liqueur and fresh lime. Topped with lemon-lime soda and Liber & Co. Real Grenadine.

### FOUNTAIN OF YOUTH

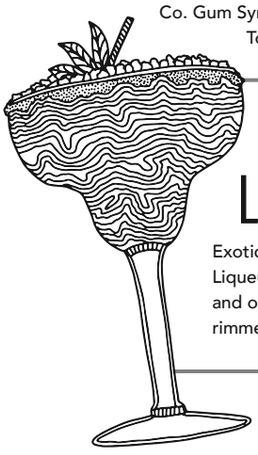
Aviation Gin and Empress 1908 Indigo Gin with Almond Orgeat, Liber & Co. Passionfruit, Falernum and fresh lemon.

### TEMPLE'D FASHIONED

Exotico Reposado Tequila, Sombra Mezcal and D'Aristi Xtabentun with simple syrup, orange and chocolate bitters, redefine this classic.

### FIND YOUR MOJO MOJITO

Havana Club Anejo Blanco, Huana Mayan Guanabana Rum Liqueur, fresh mint and Liber & Co. Gum Syrup finished with refreshing Topo Chico Agua Mineral.



### FLOWER OF LIFE MARGARITA

Exotico Blanco Tequila and Damiana Liqueur with Monin Hibiscus, fresh lime and orange juice served in a black salt rimmed glass.

### MAI TAI'M TRAVELER

Appleton Reserve Rum, Cruzan Hurricane Proof Rum and D'Aristi Xtabentun shaken with fresh lime and Liber & Co. Almond Orgeat.

### DON'T YOU HUANA GUANABANA

Ford's Gin and Huana Mayan Guanabana Liqueur shaken with fresh lime and gum syrup.

### FRUIT OF LIFE

Effen Cucumber Vodka and Skyy Sun-Ripened Watermelon balanced by fresh lime and simple syrup relaxing in a chili-rimmed coupe.

### PAL'OM'A

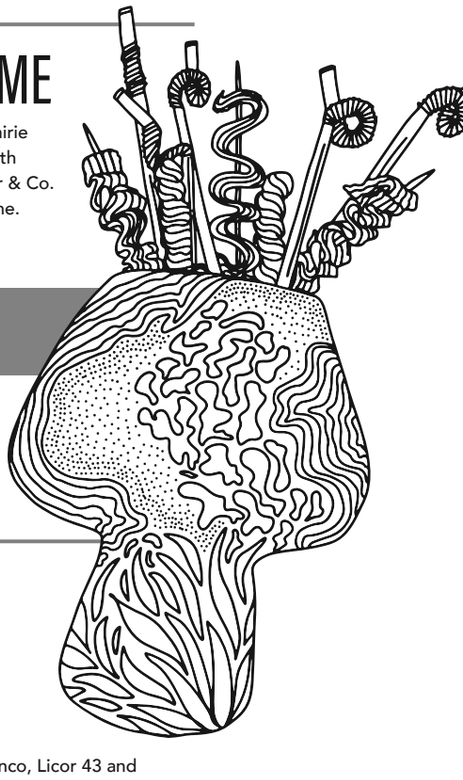
Casa Noble Crystal, fresh lime and Monin Hibiscus, shaken and topped with Squirt.

### PARANOR MULE

Casa Noble Reposado Tequila, Monin Ginger and fresh lime, shaken and topped with Jarritos Tamarind Soda.

### MIST OF TIME

High West American Prairie Bourbon and St. Elizabeth Allspice Dram with Liber & Co. Gum Syrup and fresh lime. Topped with Angostura.



## SHARING

The following recipes are designed to be shared between soulmates, twin flames or members of your soul cluster.
*Serves 2 - 4.*

### SHERPA MULE

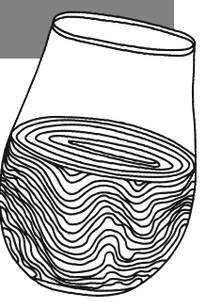
Q Ginger Beer poured over Liber & Co Gum Syrup, Fresh Lime and Sauza Cucumber Chili Tequila served in a 64oz Copper Mug.

### RAINBOW ROAD

Skyy Sun-Ripened Watermelon, Aviation, Cana Brava, Exotico Blanco, Licor 43 and Monin Honey Syrup mingling with Fever Tree Elderflower Tonic and fresh lime. Served in a 64oz glass blown mushroom by Garcia Art Glass.

# BEER & WINE

## FERMENTED GRAPES



### REDS

VELVET DEVIL MERLOT

EL PORTILLO PINOT NOIR

LA CREMA PINOT NOIR

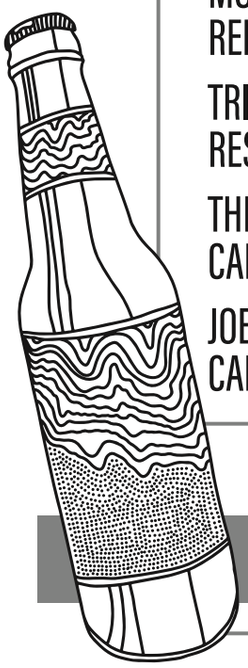
MEIOMI PINOT NOIR

MOTTO GUNG HO RED BLEND

TRIVENTO GOLD RESERVE MALBEC

THE DREAMING TREE CABERNET SAUVIGNON

JOEL GOTT CABERNET SAUVIGNON



### WHITES

RELAX RIESLING

KUNG FU GIRL RIESLING

KRIS PINOT GRIGIO

LAPOSTOLLE CASA CHARDONNAY

MEIOMI CHARDONNAY

KIM CRAWFORD SAUVIGNON BLANC

### SPARKLING BUBBLES

*By The Bottle*

VUEVE CLICQUOT

PERRIER & JOUET BLASON ROSÉ

## SUDS

### UNITED STATES

ELYSIAN SPACE DUST IMPERIAL IPA

AUSTIN EASTCIDERS GRAPEFRUIT

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

MILLER LITE

COORS LIGHT

SHINER BOCK

### SOUTH OF THE BORDER

BOHEMIA

CORONA

DOS XX

INDIO

MODELO NEGRO

MODELO ESPECIAL

PACIFICO

VICTORIA

IMPERIAL

SOL

TECATE 16OZ

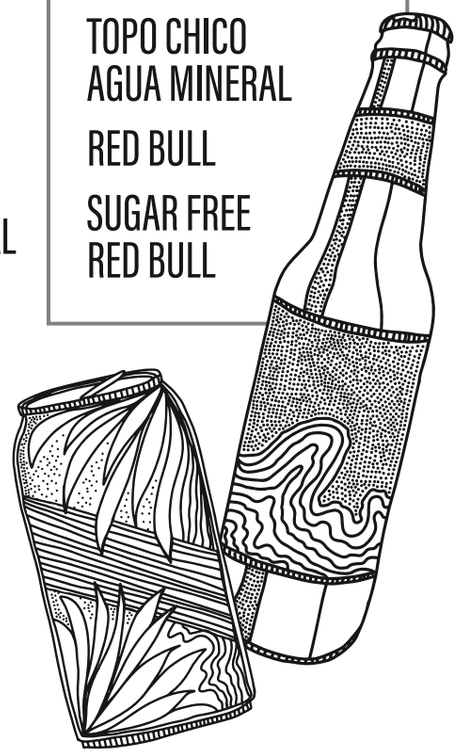
### NON-ALCOHOLIC

JARRITOS TAMARIND SODA

TOPO CHICO AGUA MINERAL

RED BULL

SUGAR FREE RED BULL



MERKABA