



Lito

Cocktails

Cantaloup & Olives - \$18

DRY, AROMATIC, LIGHTLY FRUITY

London dry gin, dry vermouth, Campari, freeze-infused melon, olive brine



Watermelon Negroni - \$19

BITTER-SWEET, AROMATIC, REFRESHING

London dry gin, Savoia aperitif, extra-dry vermouth, orange bitters, freeze-infused watermelon



Guava & Tomato - \$19

SAVOURY, UMAMI, VEGETAL

Tequila blanco 100%, Savoia aperitif, fino sherry, tomato, pink guava



Dry Apple Tart - \$28

REFRESHING, DRY FRUITINESS, AROMATIC

Scotch whisky, Calvados, green apple, white wine, orgeat



Mediterranean Martini - \$17

FRUITY, HERBAL, REFRESHING

London dry gin, black grapes, basil orange liquor, lemon



Peach & Matcha Bamboo - \$17

LOW ALCOHOL, DRY, HERBAL

Fino sherry, Extra dry vermouth, Matcha, peach bitters



Victorian Fizz - \$18

FIZZY, REFRESHING, CITRUSY

Dry gin, bergamot liquor, pineapple & lemon sherbet, hops



Amaro Trolley - \$20

BITTER SWEET, HERBAL, DIGESTIVE

A blend of five aperitif liquors, shaken up well with a dash of orange and raspberry



Vino rosso Spritz - \$17

LOW ALCOHOL, REFRESHING, LIGHTLY CITRUSY

Red wine, amaro aperitif, black mint iced tea, tangerine



Cold Brew Aperitif - \$17

ENERGETIC, LOW ACOHOL, INTENSE

Cold-infused coffee made from scratch, served with red vermouth and tonic water



Panda 4X4 - \$18

DRY, FRUITY, SPRITZ STYLE

Grappa, passion fruit, sparkling wine, touch of chile liquor



Modern Classics

Picante de la Casa - \$16

CITRUS, DRY, SLIGHTLY SPICY

(Chris Oyeda, Soho House West Hollywood 2012)

100% reposado tequila, coriander, fresh habanero, lime, agave nectar



Gin Gin Mule - \$17

REFRESHING, CITRUSY, SPICED

(Audrey Saunders, New York, 2005)

Dry gin, mint, citrus, homemade ginger beer



Penicillin - \$17

WOODY, SPICED, REFRESHING

(Sam Ross, Milk & Honey, New York)

Scotch whisky, honey, ginger, lemon, peated whisky



Gin Basil Smash - \$16

DRY, CITRUSY, HERBAL

(Jorg Mayer, Bar Le Lion, Germany)

Dry gin, lemon juice, basil



Old Cuban - \$17

AROMATIC, FRESH, DRY

AKA Champagne Mojito (Pegu Club, New York 2006)

Aged Cuban rum, citrus, mint, bitters, dry sparkling wine



Pegu Club - \$17

PEGU CITRUSY, BITTER

(Harry's at Ciro Club, London, 1926)

Dry Gin, lime, Grand Marnier, Orange bitter, Angostura



Negroni - \$16

FULL-BODIED, AROMATIC

London Dry Gin, Campari, Red vermouth



Fitzgerald - \$16

LIGHT, REFRESHING AND BOTANICAL

London Dry Gin, Lime juice, Simple Syrup and Aromatic Bitter Angostura



Salty Dog - \$17

LIGHT, REFRESHING AND FRUTY

Grey Goose vodka, Lime juice, Grapefruit juice, Apricot Brandy and Club Soda

