



*apertivo bar menu*

**.modbom. gin & tonic**

traditional spanish style gin & tonic.  
*house made tonic. gin & bergamot.*

**confirm nor deny**

bitter apertivo. lightly peated baking spices.  
peruvian brandy.  
*delicate yet robust apertif cocktail.*

**lush bom latte**

american whiskey. cold brew.  
cinnamon & almond.  
*because whiskey and cold brew.*

**heezy fo' sheezy**

agave. amaro. spiced chocolate & espresso.  
*for those who mainline caffeine.*

**\$14**

**GOOD TASTE**





## **SPICY RANCHER**

TEQUILA BLANCO, ANCHO REYES VERDE, LIME, TOPO CHICO

## **BIRD IN THE HAND**

SCOTCH WHISKY, AMONTILLADO SHERRY, MIXED BERRY SHRUB, LEMON, SODA. TOPPED WITH BLUEBERRIES, MINT PAPRIKA.

## **ODE TO ANNIE BAKLEY**

TEQUILA BLANCO, PINEAPPLE MELON CORDIAL, CUCUMBER, HEAVY CREAM, EGG WHITE, SODA.

## **CERRY G.B.A.T.**

GIN, DOLIN DRY, CHERRY CRANBERRY CORDIAL, PEYCHAUDS, GOAT CHEESE FOAM, SALT N PEPPA GARNISH.

## **CACTUS & VELVET**

BARREL RESTED GIN, FALERNUM, LEMON, PRICKLY PEAR, MACADAMIA ORGEAT. MILK WASHED AND SERVED OVER CACTUS FRUIT ICE CUBE.

## **SASSY CHAPS**

MEZCAL, YELLOW CHARTREUSE, APEROL, WALNUT ORGEAT, LEMON

## **POP'S VIVA LIBRE**

AGED RUM, AVERNA, MELETTI, COLA SYRUP, LIME.  
SMOKED, POURED TABLESIDE

## **SMOKE SIGNAL**

SAGE INFUSED RYE, CARPANO ANTICA, MELETTI, CHERRY-PINEAPPLE TINCTURE, GARNISHED WITH SAGE AND CHEF DREW'S WINE-SOAKED CHERRIES. THEN ITS SMOKED.