

**MACE**  
*Cocktail bar*

# COCKTAILS

SPRING 2015



No. 01

## THAI CHILI

gin, cucumber,  
Bird's Eye chili tincture,  
lime, elderflower liqueur,  
egg white

\$13



|                |                |
|----------------|----------------|
| FLAVOR PROFILE | SPICY + BRIGHT |
| PREPARATION    | SHAKEN         |
| SPICE ORIGIN   | THAILAND       |



No. 02

## COCOA

banana & roasted cocoa nibs-  
infused prata cachaça, pecan  
orgeat, olive oil, salt, egg

\$13



|                |                 |
|----------------|-----------------|
| FLAVOR PROFILE | CREAMY + SAVORY |
| PREPARATION    | SHAKEN          |
| SPICE ORIGIN   | PERU            |



No. 03

## CHAMOMILE

brown butter & hay fat-washed  
cognac, chamomile syrup, lem-  
on juice, champagne

\$16



|                |                  |
|----------------|------------------|
| FLAVOR PROFILE | BUTTERY + BUBBLY |
| PREPARATION    | SHAKEN           |
| SPICE ORIGIN   | EGYPT            |



No. 04

## CUMIN

calvados, oloroso sherry, cumin syrup, lemon juice, dark lager

\$13



|                |                 |
|----------------|-----------------|
| FLAVOR PROFILE | NUTTY + CITRUSY |
| PREPARATION    | SHAKEN          |
| SPICE ORIGIN   | SYRIA           |



No. 05

## MACE

aperol, aquavit, beet juice, orange acid, young Thai coconut cordial, mace mist

\$13



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|----------------|-----------------|
| FLAVOR PROFILE | EARTHY + FRUITY |
| PREPARATION    | SHAKEN          |
| SPICE ORIGIN   | INDIA           |



No. 06

## PANDAN

dark Trinidad overproof rum, Jamaican rum, batavia arrack infused with pandan leaves, clarified milk, clarified pineapple juice, clarified lime juice, aman black tea, coconut water, ginger juice, 8 spices

\$15



|                |                 |
|----------------|-----------------|
| FLAVOR PROFILE | SILKY + COMPLEX |
| PREPARATION    | BUILT           |
| SPICE ORIGIN   | PHILIPPINES     |



No. 07

## PAPRIKA

blanco tequila, snap pea shrub,  
smoked paprika tincture,  
white verjus, champagne

\$14



|                |              |
|----------------|--------------|
| FLAVOR PROFILE | DRY + SPICED |
|----------------|--------------|

|             |        |
|-------------|--------|
| PREPARATION | SHAKEN |
|-------------|--------|

|              |         |
|--------------|---------|
| SPICE ORIGIN | HUNGARY |
|--------------|---------|



No. 08

## LICORICE

seaweed-infused scotch whisky,  
licorice syrup, fig bitters

\$13



|                |                 |
|----------------|-----------------|
| FLAVOR PROFILE | STRONG + SAVORY |
|----------------|-----------------|

|             |         |
|-------------|---------|
| PREPARATION | STIRRED |
|-------------|---------|

|              |          |
|--------------|----------|
| SPICE ORIGIN | PAKISTAN |
|--------------|----------|



No. 09

## CINNAMON

cinnamon-infused pisco,  
creme de pêche, oat orgeat,  
lemon juice, egg white

\$14



|                |                   |
|----------------|-------------------|
| FLAVOR PROFILE | CITRUSY + VELVETY |
|----------------|-------------------|

|             |        |
|-------------|--------|
| PREPARATION | SHAKEN |
|-------------|--------|

|              |           |
|--------------|-----------|
| SPICE ORIGIN | SRI LANKA |
|--------------|-----------|



No. 10

## AMBRETTE

rye whiskey, ambrette bitters,  
soy sauce, pedro ximenex sherry,  
tobacco essence

\$15



|                |                      |
|----------------|----------------------|
| FLAVOR PROFILE | FULL-BODIED + EARTHY |
| PREPARATION    | STIRRED              |
| SPICE ORIGIN   | INDIA                |



No. 11

## CARDAMOM

vodka fat-washed with pistachio  
oil, coffee, cardamom syrup

\$13



|                |                 |
|----------------|-----------------|
| FLAVOR PROFILE | NUTTY + ROASTED |
| PREPARATION    | SHAKEN          |
| SPICE ORIGIN   | INDIA           |



No. 12

## GRASS

silver needle white  
tea-infused shochu,  
grass cordial, grapefruit oil

\$13



|                |                 |
|----------------|-----------------|
| FLAVOR PROFILE | HERBAL + TANNIC |
| PREPARATION    | STIRRED         |
| SPICE ORIGIN   | UNITED STATES   |

BEER + WINE

## BEER

REISSDORF KOLSH \$8

TWO HEARTED ALE IPA \$6

LEFT HAND MILK STOUT \$7

## WINE

LE FORET DES DAMES SANCERRE,  
Reserve Vieilles Vignes 2013  
\$9

DR. CORVERS-KAUTER RHEINGAU  
R3 REMASTERED RIESLING 2012  
\$9

BENCH SONOMA COAST  
PINOT NOIR 2013  
\$11

TENSLEY SYRAH,  
Santa Barbara County 2012  
\$12

PERRIER JOUET BRUT  
Bottle \$150



SMALL PLATES

## FLATBREADS

### CRAB + AVOCADO \$11

*lump crab, lemon,  
avocado yogurt crema, basil*

### GOAT CHEESE \$9

*curry goat cheese, red grapes,  
granny smith apples, parsley, golden raisins*

### BACON + FIG JAM \$11

*smoked bacon, fig jam, manchego,  
balsamic reduction*

## SNACKS

### SPICED NUTS \$7

*mixed nuts, cumin, cayenne, butter*

## SWEET

### Chocolate Chip Bacon Cookie \$6

*Executive Chef // MIGUEL TRINIDAD*

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Allergen information: Our facility prepares foods and uses ingredients in our products that contain nuts or nut oil.*