

CHOWGIRLS
cordial

SPRING / SUMMER COCKTAILS

CHANNEL KNIFE NO. 5

Du Nord Prominence Gin, Dolin Dry
Vermouth, lemon, cucumber,
basil, absinthe

DUSTY PALOMINA

Cazadores Reposado, grapefruit, tamarind,
chili pepper, mezcal

FRANKFORT SOUR

Buffalo Trace Bourbon,
sour cherry liqueur, lemon

THE JENNY B.

Tattersall Aquavit,
watermelon-fennel shrub, lime

MILK PUNCH #1

Plantation 3 Stars Rum, Meyers Dark Rum,
Cacacha, Maraschino, pineapple, oleo
saccharum, black tea, five spice

PINK PONY

Our summer mule. Tito's Organic Vodka,
ginger, Thai basil, and hibiscus syrup

SUMMER SANGRIA

A blend of seasonally inspired fruit juice,
botanical syrup, our house
white wine, and spirits

WAVE EMOJI

Suntory Whiskey Toki, Soju, ume plum wine,
wakame, soda

WILLOUGHBY ST.

Templeton rye, Amaro Averna,
house bitters

WOODLAND 75

Francois Montand Blanc de Blanc sparkling
wine, gin, lemon, chamomile, rosemary

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SPIRIT-FREE LIBATIONS

GINGER ZINGER

hibiscus, ginger,
thai basil, limeade

TAMARIND LEMONADE

tamarind infused lemonade

MANGO MINT SPARKLER

mango puree, mint simple syrup,
lime, soda

SPICED CHERRY FIZZ

organic tart cherry juice,
warm spices, bubbles

PEPINO LIGHT

spirit-free cucumber gimlet

SEASONAL SHRUB

seasonal shrub, ginger beer, lime

Beyond trendy mocktails, we also source artisan alcohol-free selections of beer, wine, vermouth, champagne, and kombucha. Ask your event specialist about our spirit-free beverage options.