

MILOS SEASONAL COCKTAILS

\$21

CHERRY ON TOP*

Patron Reposado, Luxardo Maraschino, Luxardo Cherry, Lemon, Agave, Egg White

RELAX & REWINE

Ketel One Citroen, Vouni Panayia Plakota Red Wine, St. George Spiced Pear, Lemon, Demerara

JAVA MONKEY

Ron Zacapa No. 23 Rum, Giffard Banane du Brésil, Kahlua, Lavazza Espresso, Almond Milk

THEM APPLES

Tito's Vodka, Fuji Apple Puree, St. George Spiced Pear, Cinnamon, Lemon

GIN-GIN SMASH

Beefeater Gin, St. George Spiced Pear, Ginger, Lemon

NOTORIOUS F.I.G.

Maker's Mark, Lemon, Cinnamon, Fig Preserve, Greek Sea Salt, Angostura Bitters

BACK IN BLACK

Johnnie Walker Black Label Scotch, Lemon, Hot Honey, Angostura Bitters

MILOS CLASSIC COCKTAILS

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THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum, Lime, Fever-Tree Ginger Beer

SIPPIN' PRETTY

Pierre Sparr Brut Rosé, St. Germain Elderflower, Lemon, Grapefruit

IN THE KNOW

Ketel One Cucumber & Mint Botanical Vodka, Green Chartreuse, Taylor's Falernum, Mint, Lime

LADY VIOLETTE*

Empress 1908 Indigo Gin, Creme de Violette, Cointreau, Earl Grey, Lemon, Egg White

MONKS IN MEXICO

Lobos 1707 Reposado, Green Chartreuse, St. Germain Elderflower, Grapefruit, Lime

WHISKEY BUSINESS

Jim Beam Rye, Peppercorn Syrup, Lemon, Mint, Fever Tree Ginger Beer

*Consuming raw and undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.