

NOLO

BISTRO & BAR

AT THE STONEHEDGE HOTEL & SPA

NoLo Manhattan

NoLo cask mad river glen rye bourbon, anitqua formala, house crimson berry tea bitters, jumbo ice cube I3

Walden Refresher

champagne, apricot liqueur, fresh o.j, blue curaçao ... I0

Emily's Potion

Champagne, sapphire east gin, muddled cucumber, violet liqueur I0

Blame it on Rio

champagne, grapefruit juice, celery bitters, splash of grenadine I0

Bodes Blitz

mescal, cointreau, house apple shrub, fresh lime, splash of orange, Himalayan sea salt I2

Cider House Rules

boggy meadow switchel cider vodka, honey simple syrup, lemonade I0

Betty Davis Eyes

ciroc apple vodka, violet liqueur, muddled blueberries, cranberry juice, soda I2

Suess's Spiked Soda

goslings black rum, azteca chocolate bitters, fresh lime, house made pomegranate grenadine, cola I3

Mandy Moore Martini

hangar one kaffir lime, splash of st germain, lemonade, fresh lime and pomegranate I2

Rose Kennedy Cosmo

hangar one buddha's hand citron, cointreau, fresh lime, cranberry juice, topped with sparkling wine I3

Kamen's Cooler

privateer amber and white rums, pineapple and apple juice, golden falurnum, ginger ale I1

Danial Webster's Mule

bully boy vodka, fresh lime, dash of smoked pineapple syrup, ginger beer 9

Spaders Sparkling Sangria

seasonably inspired sangria with an italian twist 9

Curated by NoLo Bistro & Bar mixologist - Jared Bracci

CRAFT COCKTAILS