

FEATURED COCKTAILS & CRAFT BEER

- The Mastro Classic Martini
- Belvedere Vodka with your choice of hand-stuffed blue cheese olives or large caper berries available "dirty" with a splash of olive juice
 - South of France
- Esprit de June Liqueur, Combiér Crème de Pamplemousse Rose and fresh lemon with Moët & Chandon Impérial Champagne
 - Dream Berry
- Cîroc Red Berry Vodka, triple sec, fresh lemon, Monin Strawberry purée and sweet & sour served up with a sugar rim
 - Elderflower Martini
- Belvedere Citrus Vodka, Hendrick's Gin, St-Germain Elderflower Liqueur and fresh lemon served up with a sugar rim
 - Berry Lemonade
 - Grey Goose Vodka, Patrón Citrónge, Chambord and lemonade served tall over ice
 - Lemon Ginger Smash
- Grey Goose Le Citron Vodka, fresh lemon, Domaine de Canton Ginger Liqueur and mint served tall with a splash of Fever-Tree Club Soda
 - Ruby Slippers
- Nolet's Silver Gin, Deep Eddy Ruby Red Grapefruit Vodka, Solerno Blood Orange Liqueur, fresh lime and agave nectar served in a wine glass with a splash of Fever-Tree Ginger Beer
 - Pomegranate Martini
- Ketel One Citroen Vodka, Monin Pomegranate syrup, triple sec and sweet & sour served up with a twist
 - Double Cross Mule
- Double Cross Vodka and fresh lime served over ice with a splash of Fever-Tree Ginger Beer -Strawberry Mule is also available-
 - Fleur de Blu
- Stolichnaya Blueberi Vodka, St-Germain Elderflower Liqueur, fresh blueberries and fresh lemon served up with 3 blueberries
 - Oaxacan Smoke

- El Silencio Mezcal “Espadin”, Vya Sweet Vermouth and Aperol served over ice with an orange zest
 - Basil Mary
- Belvedere Intense Vodka, fresh basil, Red and Green Tabasco and bloody mary mix served with a sea salt rim, celery, olive and lemon with a U7 Black Tiger Shrimp add 8
 - The Mastro Margarita
- Don Julio Añejo Tequila, Grand Marnier and fresh lime juice served martini-style with a sea salt rim and lime wedge
 - Silver Paloma
- Patrón Silver Tequila, Combier Crème de Pamplemousse Rose, Monin Watermelon syrup, fresh lime and basil served over ice with a sea salt rim
 - Skinny Diablo
- Don Julio Blanco Tequila, agave nectar, lime juice, fresh jalapeño and red bell pepper served tall over ice with a lime wedge
 - Caliente Breeze
- Svedka Grapefruit Jalapeño Vodka, Aperol Combier Crème de Pamplemousse Rose, and fresh lemon served up with two jalapeño slices
 - Cucumber Cooler
- Ketel One Vodka, Hendrick's Gin, Esprit de June Liqueur, cucumber, mint, fresh lime and a splash of Sprite served in a wine glass
 - Hennessy Sidecar
- Hennessy VS Cognac, Cointreau, sweet & sour and fresh lime juice served up with a sugar rim and lime garnish
 - Head Rush
- Crystal Head Vodka, Shrub & Co. Spicy Ginger, Domaine de Canton, Ginger Liqueur, fresh lemon and orange juice served over ice with an orange zest
 - Port and Starboard
- Fonseca Siroco White Port, Yacht Club Vodka, Luxardo cherries and fresh lemon served in a wine glass over ice
 - Buddha Belly
- Lucky Buddha Beer, Cherry Heering Liqueur, lemonade and fresh lemon served tall over ice with a lemon twist
 - Blarney Stone

- Jameson Select Reserve Black Barrel, Monin Peach purée, fresh lemon and bitters served over ice with an orange zest
 - Mastro's Boulevardier
- High West Barrel-Aged Cocktail made with Straight Bourbon, sweet vermouth and bitter liqueur served over ice with an orange zest
 - Sazerac
- Bulleit Rye Whiskey, simple syrup and bitters chilled and served neat with a lemon zest and a St. George Absinthe rinse
 - Mastro's Mojito
- Bacardi Limón Rum, fresh mint, fresh lime and simple syrup served tall with a splash of Fever-Tree Club Soda
 - Penicillin
- The Glenlivet 12yr., Shrub & Co Spicy Ginger, honey water and lemon served over ice with a lemon zest
 - Midnight Botanist
- Botanist Gin, blackberries, fresh lemon and rosemary served over ice with a splash of Fever-Tree Club Soda
 - Mastro's Manhattan
- Woodford Reserve Kentucky Bourbon, Amaro Montenegro, Vya Sweet Vermouth and a dash of bitters shaken cold and served up with a Luxardo cherry
 - Salted Caramel Martini
- Double Cross Vodka, Gabriel Boudier Liqueur de Caramel, Tuaca Liqueur and whipped cream served up with a sea salt rim
 - Espresso Martini
- Patrón XO Cafe, Svedka Vanilla Vodka and fresh espresso shaken cold and served up
 - Bananas Foster
- Sailor Jerry Spiced Rum, Monin Spiced Brown Sugar syrup, Monin Banana purée and whipped cream shaken cold and served up
 - Chocolate Martini
- Three Olives Chocolate Vodka, Three Olives Cake Vodka, Godiva White Chocolate, Bols Dark Crème de Cacao and whipped cream served up with a chocolate covered strawberry
 - Key Lime Martini

- American Star Caviar Lime Vodka, Licor 43, sweet & sour, pineapple juice and a touch of whipped cream served up with a graham cracker rim

GLUTEN-FREE COCKTAILS

- Noble House
- Casa Noble Crystal Tequila, fresh lime and Tres Agaves Agave Nectar served over ice with a sea salt rim
 - The Viking
- Tito's Handmade Vodka, basil and fresh lime served up with fresh lime zest
 - Cha-Cha-Cha
- Patrón XO Cafe and RumChata shaken cold and served up

CRAFT BEER

- Weihnestephaner Hefe Weissbier
- Chimay Blue Grande Reserve (Large Format)
 - Unibroue La Fin Du Monde
 - Lindemans' Framboise Lambic
 - Anderson Valley Oatmeal Stout
 - Monk's Cafe Flemish Sour
 - Lucky Buddha