

Harley Gray

kitchen & bar mission hills



Signature Cocktails

Lavender & Rye - 11

Bulleit rye whiskey, fresh lemon, clover honey and lavender essence

Strawberry Ginger Bellini - 10

Stoli vodka, Canton ginger, strawberry puree served in a sugar rimmed martini glass and floated with champagne

Harley Grayhound - 10

Tito's vodka, Aperol, agave, fresh lime juice
with fresh grapefruit juice

Mission Hills Basil Gimlet - 12

Hendricks gin, St. Germain, fresh lime juice, basil leaves and agave

OG Whiskey Sour - 12

Bulleit whiskey, agave, fresh lime juice and egg white

Dirty Goose Martini - 14

Grey Goose vodka with olive juice & garnished with bleu cheese stuffed olives

Rosemary Lemon Drop - 11

Ketel One vodka, fresh rosemary, sugar,
fresh lemon and a splash of sweet and sour

Try My Mai Tai - 12

White rum, dark rum, orange curacao, simple syrup, orange juice,
sweet & sour & a float of Bacardi 151. SNAP!

Makers Mule - 11

Makers Mark whiskey, ginger beer, lemon & black walnut bitters

Bulleit Old Fashioned - 12

Bulleit bourbon, sugar, orange essence, black cherry & orange

Spring Awakening - 12

Mezcal, fresh lime juice, agave, muddled with fresh
cucumber and jalapenos

Twerk Is Werk - 11

Casamigos blanco tequila, Aperol, St. Germain, fresh lime juice
& orange flower water