

Harley Gray

kitchen & bar mission hills



Signature Cocktails

Strawberry Ginger Bellini \$10

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

Aperol Spritz \$10

Aperol, Champagne, splash of soda, served on the rocks with an orange twist

Mission Hills Basil Gimlet \$12

Hendricks gin, St. Germain, fresh lime juice, basil leaves and agave served on the rocks

Skinny Billionaire Margarita \$14

Casamigos Blanco tequila, cointreau, fresh limes, splash of sweet & sour with a float of Grand Marnier, served on the rocks

Jalapeño Hot and Hornitos Margarita \$10

Hornitos Reposado, muddled fresh jalapeños, fresh limes, triple sec and a touch of sweet and sour, on the rocks

Dirty Goose Martini \$12

Grey Goose vodka shaken with olive juice, served up with bleu cheese stuffed olives

Rosemary Lemon Drop \$10

Ketel One vodka, fresh rosemary, sugar, fresh lemon and sweet & sour

Goldfinch Granma Margarita \$14

Cazadores Reposado margarita topped with a raspberry peach Grand Marnier mini bottle, on the rocks

Hey Girl! Mule \$10

vodka, ginger beer, lime, bitters served cold over ice

Bulleit Old Fashioned \$12

Bulleit bourbon, sugar, orange bitters, black cherries & oranges

La Paloma \$10

Cazadores Reposado tequila, fresh lime, fresh squeezed grapefruit juice & soda water