

# IL BAR DEL COCO LEZZONE

## APERITIVI

### TRANSATLANTIK | 15

*El Gobernador pisco, Lillet blanc, touch of Luxardo, lemon bitters*

### GREEK FISHERMAN'S CAP | 15

*Katsaros ouzo, limoncello, lemon, mint, honey*

### WIND-UP BIRD | 15

*Red Breast Irish Whiskey, Amaro Montenegro, Peychaud bitters, citrus zest*

## COCKTAIL CON CHAMPAGNE

### ANOUE AIMEE | 17

*Bubbles, Drumshanbo Sardinian citrus gin, Domaine du Canton ginger liqueur, fresh citrus*

### AEGEAN SPRITZ | 17

*Bubbles, Katsaros ouzo, fresh citrus, mint, touch of honey*

### ITALO DISCO | 17

*Bubbles, Aperol, Four Roses bourbon, lemon bitters, fresh citrus*

### TOWN OF CATS | 17

*Bubbles, Campari, Cretan Tsikoudia brandy, orange bitters, honey*

## DIGESTIVI

### FAREWELL WALTZ | 16

*Nikka Coffey Grain Whisky, Bonal Gentiane-Quina, black walnut bitters*

### PART-TIME LOVER | 16

*Laguille Armagnac VSOP, Meletti amaro, cherry bitters, citrus zest*

### SAX SOLO | 16

*Cretan Tsikoudia Greek brandy, Bonal, orange bitters, citrus zest*

## HANDCRAFTED HOT COCKTAILS

### SPACE HEATER | 15

*Four Roses bourbon, honey, muddled ginger, fresh lemon, super-hot water*

### CAFÉ TRIESTE | 15

*Coffee, Dead Rabbit Irish Whiskey, Nocello walnut liqueur*

### WINTRY MIX | 15

*Hot cocoa w/ peppermint liqueur, whipped cream*

## SIGNATURE COCKTAILS

### EUROS & YEN | 17

*Hibiki Japanese Harmony Suntory whisky, Bonal Gentiane-Quina (spicy, earthy aperitif), Drapo Rosso vermouth, Peychaud & Angostura bitters, citrus zest (Attenzione, postmodern sleaze)*

### VESPA EUROPA | 17

*Votokikon gin (Greek, botanical), Monopolowa vodka (Polish/Austrian), Cocchi Americano, touch of Ricard (\*sighs in Esperanto\*)*

### ITALO CALVINO | 17

*Havana Club white rum, Italicus liqueur, muddled ginger, lime, mint (Fable fodder)*

### DESMOQUATTRO | 17

*Ironclad "the Monitor Blend" bourbon, Campari, Drapo Rosso vermouth, orange bitters, citrus zest (vroom vroom)*

### SHEER TO WAIST | 17

*Empress indigo gin, Crème de Violette, Chambord, lime, egg whites (Silky, frothy)*

### THE SPY WHO LOVE MEZCAL | 17

*Bozal mezcal, Domaine du Canton, Cointreau, strawberry puree, fresh citrus, cocoa rim (Indeed, shaken, not stirred)*

### CINECITTA | 17

*Limoncello, Monopolowa vodka, fresh lemon, sugar rim ("Nice lemony flavor!" - the only certified corner of the universe that can reflect on itself)*

### LEBANESE BLONDE | 17

*Lokita Blanco tequila, Domaine du Canton ginger liqueur, pineapple, lemon, topped with cinnamon (It's Y2K somewhere)*

### SUMMER FLING | 17

*Khor Ukrainian vodka, St. Germain elderflower, lemon bitters, muddled cucumber/lime, soda (Deliciously user-friendly in all seasons)*

### DIRECT FLIGHT | 17

*Four Roses bourbon, fresh espresso, cocoa bitters, touch of turbinado (IAD to MXP by newly recommissioned Concorde)*

### SNAKESKIN JACKET | 17

*Basil Hayden Dark Rye, Kubler Absinthe, Drapo Rosso vermouth, Domaine du Canton ginger liqueur, Peychaud & Angostura bitters, citrus zest (World famous weirdness)*

### ASTONISH ME | 17

*The Botanist Islay dry gin, Italicus liqueur, Drapo Bianco vermouth, orange zest (Zurich circa 1916 vibes)*

### CITIES IN DUST | 17

*Lokita Blanco tequila, Bozal mezcal, honey, touch of ruby red, muddled orange/lime 🍷*

**All signature cocktails are \$10 during  
"Coco's Jet Trash Happy Hour"  
4 to 7, Monday to Friday**

*Created by Van Hillard*