

cobalt grille EST. 2000

Seasonal Cocktails \$13

* Indicates Can Be Made as a Mocktail \$10

SOMETHING IN THE WATERMELON

Watermelon infused Blanco Tequila, agave, lime, soda

APEROL CRUSH

Deep Eddy Orange Vodka, Aperol, bubbles

*MIST OPPORTUNITIES

Lunazul Primero Tequila, demerera syrup, pineapple, lemon, lime, mezcal mist

CUE THE MULE

Cucumber Vodka, candied ginger, ginger beer, lime, mint

FRENCH PRESS SANGRIA for 2 guests \$22

House-made Sangria with Grand-Portial Bordeaux

PEACHY KEEN

Four Roses Small Batch Bourbon, Grilled Peach, house smoked bitters

THE SPICE IS RIGHT

Lunazul Reposado Tequila, jalapeno, pineapple, lime

AGUA VINO

French Rosé, strawberry-hibiscus fresca shaved ice

*CAT 5 6 CBG

Gosling Black Seal Rum, light Rum, house grenadine, passion fruit, lime, Dole Whip

SPILL THE TEA

Maker's Mark Bourbon, Earl Grey simple syrup, lemon

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COBALT COSMO

Absolut Citron Vodka, Cointreau, lime, white cranberry

ISLAND FIZZ

Svedka Mango-Pineapple Vodka, moscato, pineapple

*LEMON-BASILTINI

Deep Eddy Lemon Vodka, basil, lemon

FLOWER BOX

The Botanist Gin, St. Germaine, bubbles, lime

GIN-LOMA

Uncle Val's Gin, grapefruit, lime, soda

*PUNGO SMASH

Bulleit Bourbon, strawberry, lemon, mint, soda

BLOOD ORANGE OLD FASHIONED

Rittenhouse Rye, Solerno blood orange liqueur, house orange bitters

MAD MAN MANHATTAN

Elijah Craig Bourbon, Antica sweet vermouth, house bitters

*PAINKILLER

Mount Gay and Malibu Rums, OJ, coconut, pineapple

*MOJITOS choose one:

Classic Mint, Raspberry, Basil, Yuzu-Coconut, Pineapple-Coconut

Beers

Amstel Lite	Devl's Backbone Vienna Lager
Blue Moon	O'Conner's El Guapo
Budweiser	Sam Adam's Boston Lager
Bud Lite	Sam Seasonal
Mich Ultra	Guinness
Miller Lite	Lagunitas
Yuengling	Sierra Nevada Pale Ale

Corona
Heineken
Stella Artois
Bold Rock Cider
Victory Sour Monkey
Stella NA
Heineken NA

Bourbon, Scotch, Cordial



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Whites by the Glass		Reds by the Glass		Bubbles & Rosé by the Glass		
Little Sheep	\$12	Portlandia	\$14	Vega Cava	\$10	
Sauvignon Blanc '22 NZ		Pinot Noir '21 OR		Brut nv SP		
Lagaria	\$10	J Black	\$14	Asolo	\$12	
Pinot Grigio '21 IT		Pinot Noir '21 CA		Prosecco nv IT		
La Perlina	\$8	Pasquiers	\$14	Mumm	\$14	
Moscato nv IT		Côtes du Rhône '20 FR		Brut split nv CA		
M. Breit "Basic"	\$10	Grand-Portial	\$14	Dom Brial	\$10	
Reisling '21 GR		Bordeaux '19 FR		Rosé '22 FR		
Los Vascos	\$10	Highlands 41	\$10			
Chardonnay '22 Chile		Cabernet '20 CA				
Sonoma Cutrer	\$14	Sean Minor	\$14			
Chardonnay '21 CA		Cabernet '20 CA				
After Dinner Drinks \$13				Port		
COLD FASHIONED Bulleit Bourbon, cold brew, orange bitters, brown sugar cold foam BELLINI FLOAT House Peach Sorbet, Prosecco LIMONCELLO SPRITZ House-made Limoncello, bubbles, soda CHOCOLATE MARTINI Stoli Vanilla Vodka, Creme de Cacao, Chocolate Liqueur, Frangelico JUMP START Stoli Vanilla Vodka, Kahlua, Cold Brew, Bailey's FLAMING SPANISH COFFEE Bacardi 151, Kahlua, Cinnamon, Whip Cream GRANTODDY Gran Marnier, cinnamon, lemon, Orange & Spice hot tea				Graham's 20yr		\$12
				Tawny Port		
				Dow's		\$8
				Ruby Port		
				Cordial		
				Sambuca	\$9	
				Gran Marnier	\$12	
				Kahlua	\$9	
				Bailey's	\$9	
				Frangelico	\$9	
				Amaretto Di Saronio	\$9	
Desserts \$10				Cognac		
TRES LECHEs CAKE		MADelyn'S COCONUT CAKE		Hennessey XO	\$35	
CREME BRULEE		KEY LIME PIE		Hennessey VS	\$12	
DEEP FRIED OREOS		DIP SUM DOUGHNUTS		Remy Martin VSOP	\$12	
CARROT CAKE		TRIPLE CHOCOLATE CAKE		Courvosier	\$10	