



### **ANGER**

Like it spicy? Here's Copper Fiddle Fyren Gin and our house spiced Special Bloody Mary Mix all topped with a special garnish.

### **ENVY**

You'll be green with this Deadly Zin—Old New Orleans Crystal White Rum, Maxime Trijol L'Orange Liqueur, fresh squeezed lime juice—and just a touch of mint.

### **GREED**

We can't get enough of these—thus the name. Crater Lake Vodka, Amara Amaro d'Arancia, and fresh-squeezed orange juice—all topped with an orange slice and brandied cherries.

### **LUST**

Don't know why—but the combination of Crater Lake Vodka and sweet Hibiscus flower extract topped with a splash of club soda and a rosemary garnish—well, it's just kinda sexy.

### **SLOTH**

This is slow sippin' cocktail—no way to rush this one down. Valentine Vodka, Crème de Framboise, Oscar 697 Rosso, and a sprig of fresh rosemary.

### **VANITY**

Colkegan Whiskey, Amara Amaro d'Arancia, Hella citrus bitters, and a splash of soda--only for those who are overly concerned with what they drink—and how they look!

### **GLUTTONY**

Old New Orleans 3 Year Rum, crème of coconut, and chocolate liqueur—chilled icy cold and served up in a martini glass with bit of fresh mint—now doesn't that sound over the top?

## **THE SEVEN DEADLY ZINS (\$10)**

Zin has a scratch kitchen - parties of four or more - to ensure highest quality, food will be served when it is ready

**ANGELINA \$10**

Amara Amaro d'Arancia Rossa and Oscar 697 Bianco topped with soda and garnished with orange and lemon peel refreshing and invigorating.

**KIR ROYALE \$10**

Extra, extra classy—Creme de Framboise, Brandy, and a house brandied cherry in a champagne flute all topped with Castelcosa Prosecco. Salute!

**ZINGRONI \$12**

A classic—with our twist. Meletti 1870 Bitter Apertivo, Mancino Chinato Vermouth, and Geneva's Preservation Gin—garnished with orange and served in a chilled Martini Glass. Ready now?

**LEMONCILLO MARTINI \$12**

A lemony twist on the traditional. Crater Lake Vodka combined with Lemoncillo Liquor and served in martini glass with a coffee/sugar rim. You won't be able to have just one!

**PEACHY KEEN \$12**

Everyone's favorite! Bull Run Bourbon, topshelf French Peche liquor, and white peach puree are combined with a splash of our homemade sweet and sour and served in a rocks glass....simply amazing.

**ZINGRITA \$12**

Our unique twist on the classic Margarita. We use top shelf Libelula Tequila with Madam Trijol Orange and Fresh Lime.

**CUCUMBERTINI \$12**

Valentine Vodka, fresh lime and white grape juice are combined with muddled cucumbers and basil to create an enticing and sweet martini!

**METROPOLIS \$14**

Copper Fiddle Bourbon, Oscar 697 Rosso Vermouth, and Bitters. Lightly stirred with ice and finished with a brandied cherry. Simple, elegant and definitely... high end. Think Manhattan, only classier!

## **APERITIFS & COCKTAILS**