

La Provence

RESTAURANT & TERRACE

Signature Cocktails

French Martini

*Luksusowa potato vodka, pineapple,
black currant liqueur 9*

Paris in Spring

*Amaretto Disaronno, Malibu rum,
pineapple and orange juice for a perfect
refreshing elixir 10*

Strawberry Basil La Poire

*Luksusowa potato vodka infused with pear,
100% agave nectar, muddled strawberries
and basil, topped with champagne 12*

Straight Up Margarita

*Patron Silver tequila, agave nectar,
Cointreau, fresh lime juice 12*

La P Old Fashioned

*Bulleit rye whiskey muddled with sugar cubes,
Angostura bitters, simple syrup and Luxardo
cherry juice, garnished with orange zest 13*

Sazerac (a classic!)

*Bulleit rye whiskey, Peychaud's bitters,
club soda, hint of absinth,
orange peel 13*

Goose Sparkler

*Grey Goose vodka, cranberry juice,
champagne with garnish 13*

Favorite Cocktails

La P Margarita

*Corralejo Reposado 100% Blue Agave tequila, 100% agave nectar, fresh lime –
a simple traditional recipe for outstanding taste 12*

La Provence Lemon Drop OR Paul's Famous Lemon Drop

*Luksusowa potato vodka with fresh squeezed lemons, a dash of Cointreau and sugar 12
(Paul's Famous Lemon Drop recipe with Grey Goose add \$3)*

Peach Mojito

*Bacardi peach rum, fresh mint and peach
simple syrup and topped off
with soda water 9*

Dutch Mudslide

*Van Gough espresso, Kailua, Bailey's,
chocolate drizzle 12*

French Mojito

*Luksusowa potato vodka infused with pear,
St. Germain, fresh lime juice, simple syrup,
muddled mint topped with club soda 11*

Hendrick's Cucumber Martini

*Hendrick's gin, sliced cucumber, mint,
lime juice and sugar, shaken and
served to perfection 14*

Blood Orange Drop

*Absolut Mandarin, Cointreau, blood orange
juice, lime juice, served with sugared rim 12*

Pomegranate Martini

*Luksusowa potato vodka, Cointreau,
pomegranate and lime juice 11*

Paris in Manhattan

*Knob Creek 9 year small batch bourbon,
Noilly Prat sweet vermouth, splash of
cherry juice and two cherries 11*

Martini Provençal

*Luksusowa potato vodka served chilled up with
muddled fresh thyme, dry French vermouth
and bleu cheese stuffed olives 12*

