



ZULUTIME
ROOFTOP BAR & LOUNGE

COCKTAILS

FIGGY SMALLS... "IT WAS ALL A DREAM"

Burnt Sugar infused Bourbon, orange liqueur, black figs, fresh lemon, sage, and vanilla-gold sugar dust

SILKY CITRUS SOUR

Tito's Vodka, fresh citrus fruits, tangerine, homemade orgeat, and orange bitters

SMOKE ON THE HUDSON

Don Julio Blanco, 400 Conejos Mezcal, Blue Curacao, fresh lime, mint and cold pressed coconut water

SAGE BLOSSOM

Hendricks Gin, St. Germain liqueur, sage syrup, fresh lemon, grapefruit bitters, and edible flowers

COCO LOCO

Overproof Coconut Rum, Goslings Dark Rum, fresh coconut milk, lime and grilled pineapple

SOUTHERN HOSPITALITY

Bulleit Bourbon, white peach, fresh mint, lemon, homemade southern sweet tea

PRETTY IN PINK

Vanilla infused Vodka, Campari, fresh strawberry and lemon, topped with prosecco and a rose petal dusted with gold sugar

HELLFIRE MARGARITA

Jalapeno-Cucumber Infused Tequila, fresh pressed watermelon, yuzu, shiso leaf

ALL PUREES, SYRUPS, AND
INFUSION ARE MADE IN-HOUSE
FROM LOCALLY SOURCED
SUSTAINABLE INGREDIENTS

