

La Luce Cocktails

Bartender Creations

Rye Not

Jack Daniels Rye, Galliano, Antica Formula Vermouth,
Orange Bitters
\$16

El Sassafras

El Tesoro Reposado Tequila, Amaro liqueur, Agave,
Apple Juice, House-Made Sour, Sassafras and Sorghum
Bitters, Spice
\$17

Smoked Pilar Old Fashioned

Papas Pilar Rum, Chocolate Bitters, Orange Bitters,
Smoked Applewood Chips
\$17

Buffalo Fire

Buffalo Trace bourbon, Fresh lemon
Juice, Cherry Preserves, Red Pepper Jam,
Hellfire Habanero Shrub
\$16

Strawberry Fields

Strawberry Infused Prairie Vodka, Fernet-Branca, House-
Made Sour, Vanilla
\$16

La Pera

Botanist Gin, St. George Spiced Pear liqueur, Orange
juice, Cherry, House-Made Sour
\$16

Viola

Nonino Chardonnay Grappa, Limoncello, Chicha Morada
(purple corn, pineapple peel, apple and orange, cinnamon,
clove)
\$17

Signature Sangria

House-Made Blend of Italian Wine,
Fresh Fruits, Brandy, Orange Liqueur
\$16

Spiced Cherry Bullo

Basil Hayden Dark Rye, Luxardo liqueur,
Disaronno Amaretto, Spiced Cherry Bitters,
Night Swim Porter
\$16

Classic Italian

Aperol Spritz

Prosecco, Aperol, Club Soda
\$15

La Luce Negroni

Bols Genever Gin, Galliano Aperitivo, Routin Vermouth
\$16

Bellini

Prosecco and Peach Puree
\$15

Mocktails

Pesca

Pasco Peach Puree, Pomegranate
\$6.50

Fragola

Strawberry, Black Pepper, Winter Park Honey
\$6.50

Cetriolo

Cucumber, Lime, Mint, Q Ginger Beer
\$6.50