

THE SET COCKTAIL MENU

Macabre Manor - Fall 2023

HAND CRAFTED COCKTAILS

GHASTLY GAZPACHO

Family made Kettle
One Vodka, acqua
di pomodoro, house
made simple syrup,
Persian cucumber,
fresh mint,
polvere di
pomodoro

BANANA BAN-CHI
Family made Kettle
One Vodka, Licor
43, Averna Amaro,
sciropo di
banana, latte di
cocco, latte
condensato, fresh
banana

BERRIED ALIVE
Batch Distilled
Aviation American
Gin, Licor 43,
pure de fresa,
fresh mint, fresh
strawberries,
house made simple
syrup

**FESTER'S BUZZ
BULB**
Empress 1908
Butterfly Pea
Flower Indigo Gin,
sirop de framboise
puree de fraise,
housemade simple
syrup, fresh
lemon, raspberry,
and strawberry

CARAMIA
Flor De Cana aged
rum, dark
chocolate liquor,
heavy cream,
nutmeg, cinnamon,
allspice, Filthy
Cherry

UNCLE KONG
Double Aged
Plantation
Barbados Rum, dark
chocolate liquor,
Trader Vic's
Macadamia Nut
Liquor, fresh
banana

**GOMEZ OLD
FASHIONED**
Batch 27 Monkey
Shoulder Whiskey,
Aperol Aperitivo,
sciropo di pesca,
orange bitters,
peach wood chip
smoke

SAMARA
Kikori Japanese
Aged Rice Whiskey,
dark chocolate
liquor, Borghetti
Espresso Liquor,
Cafe Du Monde
Coffee, heavy
cream, espresso
beans

EL DEMONIO
Chamuco's Reposado
Tequila, Cointreau
Orange Liquor,
Fresh Lemon Juice,
Fresh Mango Juice,
cherry bitters,
Fresh Pineapple
Juice, house made
simple syrup, fresh
jalapenos, and
pineapple, Tajin
sugar rim

SINISTER SWINE
Chamusco's Reposado
Tequila, Whistle
Pig Barrel Aged
Maple Syrup, Grand
Marnier, fresh
lemon juice citrus
aroma bubble

SAZERAC
Courvoisier VSOP
Cognac, Absente Van
Gogh with Wormwood,
Peychaud's Aromatic
Bitters, housemade
simple syrup

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20% AUTOMATIC GRATUITY WILL BE APPLIED TO ALL CHECKS.