



MICHAEL MINA HAND CRAFTED COCKTAILS

14

UNION SQUARE

CAPTAIN MORGAN SPICED RUM, MALIBU, PASSION FRUIT
PUREE, FRESHLY SQUEEZED LIME JUICE

CABLE CAR

CAPTAIN MORGAN, ORANGE CURACAO,
FRESH LEMON JUICE, CINNAMON-SUGAR RIM

BELLAGIO COCKTAIL

SPARKLING WINE, ALÍZE RED PASSION,
EXOTIC FRUIT PUREE

CUCUMBER FRENCH 75

JAPANESE CUCUMBER-INFUSED SKYY VODKA,
FRESH LEMON JUICE, ST. GERMAIN, SPARKLING WINE

FEATURING NOLET'S GIN

UN BESITO (DE JORGE)

NOLET'S SILVER DRY GIN, HUM LIQUEUR, JALAPEÑO,
PINEAPPLE ESPUMA
CREATED BY ALICIA MEES

POWELL STREET SHANDY

NOLET'S SILVER DRY GIN, STELLA ARTOIS, YUZU
DOMAINE DE CANTON, VELVET FALERNUM, KAFFIR LIME
CREATED BY KRISTIN TRUEMAN

THE COCKTAILS ON THIS LIST ARE SPECIALLY CREATED
RECIPES BY OUR BARTENDERS FEATURING NOLET'S GIN.
FROM APRIL 15TH TO JULY 15TH, BARTENDERS AT ALL
MICHAEL MINA RESTAURANTS WILL BE COMPETING FOR THE
PRIZE OF "BEST NOLET'S GIN COCKTAIL".

PLEASE GIVE YOUR FEEDBACK AT

[HTTP://VOTE.NOLETSPIRITS.COM/](http://vote.noletspirits.com/)