

Sominee

RESTAURANT

COCKTAILS

Golden Tale

Walnut Infused Bulleit Bourbon, Homemade Walnut Syrup,
Chocolate Bitters, Peach Bitters

Lady Jewel

Milagro Silver Tequila, Dry Curacao, Homemade Eucalyptus Syrup, Lime

Fruitlands

Sour Cherry, Basil, Blood Orange Infused Plantation 3 Star Rum,
Demerara Sugar Syrup, Lime, Basil

Wildfire

Ginger Infused Milagro Silver Tequila, Vida Mezcal, Agave Syrup, Homemade
Pineapple Puree, Homemade Cardamom Bitters, Lime, Chili Pineapple Jam

Barbale Remedy

Tanqueray 10 Gin, Green Coffee Bean Infused Suze,
Luxardo White Bitter

Dali Forest

Berto Old Tom Gin, St. Germain, Kummel Liqueur,
Homemade Pear & Coriander Syrup, Lime, Yuzu Tonic

Dazzling Valley

Toasted Chamomile Infused Pisco Barsol Quebranta,
Chamomile Liqueur, Zigu Vermouth, Lemon, Aquafaba

Between

Jean Fellioux COQ Cognac, Frangelico, Espresso,
Homemade Cinnamon & Vanilla Syrup, Cream and Almond, Nutmeg

8000 B.C.

Riravo Chacha, Tanqueray London Dry Gin,
Green Chartreuse, Dolin Rouge, Orange Bitters

All cocktails 24 GEL

All prices include 18% VAT

An optional 10% service charge will be added to your last bill

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