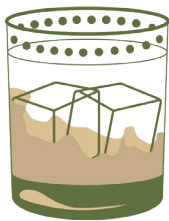


# GABRIEL'S

## bar & restaurant

Est 1991



### COCKTAIL LIST

#### **Negroni Bianco \$22**

Tanquery gin, stirred with Luxardo Bitter Bianco & Dry Vermouth.  
*Served on the rocks with an  
orange twist*

#### **Central Park Fizz \$22**

Grey Goose vodka, shaken with Rockey's Botanical, Strawberry, Lemon & Rhubarb.  
*Served tall and spritzed with Club Soda*

#### **Strawberry Fields Forever \$22**

Patron Silver Tequila, Fresh Strawberry Puree, Fresh Lime Juice  
*Served on the rocks with a Cayenne Salt Rim*

#### **Hemingway Daiquiri \$20**

Plantation 3 Star rum, shaken with Maraschino, Pink Grapefruit, and Lime  
*Served straight up*

#### **Silver Ghost Margarita \$20**

Ghost Tequila, shaken with Fresh Pineapple and Lime.  
*Served on the rocks with a Cayenne Salt Rim*

#### **Rye Peach Smash \$23**

Sagamore Rye Whiskey, shaken with Demerara, Lemon, Peach, and Mint  
*Served with Crushed Ice*

#### **Gabriel's Paper Plane \$24**

Bulleit Bourbon shaken with Aperol, Amaro Nonino, and Lemon,  
*Served on the rocks*

#### **Espresso Martini \$22**

Ketel One, shaken with Mr Black Cold Brew Coffee Liqueur, Fresh Espresso and Demerara,  
*Served straight up*