

The Classic Cocktails

Basil Julep	13
Fresh Hacienda-Grown Basil, Organic Demerara Sugar, Armagnac, Fresh Lime Juice, Soda Water	
Chelsea Sidecar	8
Cucumber, No. 209 Gin, Freshly Squeezed Lemon Juice, Canton Ginger Cognac, Prunier Orange Cognac	
City Slicker	10
High West Rendezvous Rye, Tamarind Simple Syrup	
Singapore Sling	11
Hayman's Old Tom Gin, Cherry Herring, Benedictine, Lime, Maraschino Cherry, Grenadine, Orange Twist	
Cachaca Sunrise	8
Leblon Cachaca, Triple Sec, Agave Nectar, Muddled Starwberries and Orange	
Sherry Alexander	12
Oloroso Sherry, Dark Crème de Cacao, Vanilla Ice Cream, Heavy Cream, Chocolate Sauce	
Chambord Cocktail	12
Chambord Vodka, Muddled Blueberries and Mint, Fresh Squeezed Lemon Juice, Club Soda, Simple Syrup	

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The Classique	8
Prosecco, Orange Bitters Soaked Sugar Cube, Served with a Twist	
Tom “Firth” Collins	9
Agave Nectar, Nolet’s Gin, Freshly Squeezed Lemon Juice, Soda Water, Burnt Lemon Twist	
Old, Old Fashioned	11
Maraschino Cherries, Orange Twist, Woodford Reserve Bourbon, Splash of Grenadine	
Horse’s Neck	12
Willet Bourbon, Angostura Bitters, Soda Water, Canton Ginger Cognac, Curl of Lemon	



It all started in 1887 with Jerry Thomas’s *Bartender’s Guide*, which contained the roughly 200 recipes that comprise the classic canon. These pre-prohibition specialties may have waned in popularity, but the American cocktail, which Henry Louis Mencken once called, “the only American invention, the perfection of which is comparable to a sonnet,” is on the rebound. It is with both a foot firmly planted in the past and an eye to the future of mixology that we present these reinterpretations of the classic American cocktail.



Peppers! 10

No. 209 Gin, Fresh Red Bell Pepper, Red Jalapeno, Simple Syrup, Hacienda-Grown Mint, Freshly Squeezed Lime Juice,

Southwestern Bloody Mary 12

Belvedere, Hacienda-Made Bloody Mary Mix

Lemon Basil 12

Hendricks Gin, Fresh Squeezed Lemon Juice, Cointreau, Lemon-Basil Simple Syrup

Aperol Cocktail 11

Aperol, St. Germain, Fresh Squeezed Grapefruit Juice

Hacienda Cooler 10

Bombay Sapphire, Fresh Cilantro, Cucumber, Lime Juice

This inspired concoction landed the Hacienda del Sol a first place spot in a statewide mixology competition by GQ magazine and Bombay Sapphire gin.

Infusion of the Week 10

Our talented staff uses the freshest ingredients from the Hacienda del Sol gardens each week to create exciting seasonal offerings.

Ask your server about our weekly selection.

Spurred on by Ferran Adrià, the Spanish father of molecular gastronomy, many bartenders have been stepping into the kitchen as of late, not content to merely pull inspiration from their counterparts across the line. This culinary deconstructivism, as Adrià calls it, has led to cocktails that range from the deceptively simple to the laborious and complex. Mixologists are now, more than ever, playing with not only, flavors but textures, contrasting temperatures and other elements their predecessors never dreamed possible. It is in that vein that we present to you our culinary creations.

Margaritas

The Terraza 13

El Jimador Reposado, Mint-Jalapeno Simple Syrup,
Pineapple Juice, Pomegranate Juice, Sparkling Wine

Sonoran Ice Water 12

Don Julio Silver, Simple Syrup, Fresh Squeezed Lemon Juice

Hacienda Margarita 12

Cazadores Reposado, Hacienda-Made Sweet & Sour, Agave
Nectar, Triple Sec, Served on the Rocks

Terraza Margarita 13

Herradura Reposado, Fresh Squeezed Lime Juice, Agave

Nobleman Margarita 14

Casa Noble Reposado, Prunier, Cointreau, Hacienda-made
Sweet & Sour, Served on the Rocks

