

Cocktail and Wine Menu

Signature Cocktails

Espresso Martini: A smooth blend of espresso, vodka, and coffee liqueur, topped with a creamy froth and three coffee beans.

Cold Brew Negroni: A twist on the classic, featuring cold brew coffee, gin, Campari, and sweet vermouth for a bittersweet finish.

Spiced Coffee Old Fashioned: Bourbon infused with cinnamon and cloves, stirred with coffee syrup and a dash of bitters, served over ice with an orange twist.

Mocha White Russian: Vodka, coffee liqueur, and cream with a hint of chocolate for a decadent, dessert-like experience.

Yunnan Bloom: A tribute to Yunnan coffee beans - gin, elderflower liqueur, and cold brew coffee, finished with a floral garnish.

Wines by the Glass

White Wines

- Sauvignon Blanc: Crisp and refreshing with notes of citrus and green apple.
- Chardonnay: Smooth and buttery with hints of vanilla and oak.

Red Wines

- Cabernet Sauvignon: Full-bodied with rich blackberry and spice flavors.
- Pinot Noir: Light and elegant with notes of cherry and earth.

Rosé

- Provence Rosé: Dry and delicate with subtle hints of strawberry and peach.

BTA Snack Menu

1. Savory Bites

- Truffle Popcorn - Lightly seasoned with truffle oil and parmesan.
- Spiced Nuts - A mix of roasted almonds, cashews, and pecans with a smoky paprika glaze.
- Olive Medley - Marinated in herbs, garlic, and citrus zest.

2. Small Plates

- Charcuterie Board - Selection of cured meats, cheeses, and artisan crackers.
- Shrimp Cocktail - Chilled shrimp with tangy cocktail sauce.

3. Sweet Treats

- Chocolate-Covered Pretzels - Sweet and salty perfection.
- Mini Cheesecake Bites - Assorted flavors (classic, berry, or chocolate).

4. Specialty Pairings

- Cocktail Pick Plate - Bite-sized cheeses, fruits, and cured meats served on skewers.
- Dark Chocolate Truffles - Perfect with a rich red wine or espresso martini.