

SPECIALTY COCKTAILS

spotlight
at the paramount

SCARLET SPRIG | 16

Titos, Rosemary Syrup, Lemon Juice, Domaine de Canton, Muddled Cranberries, Torched Rosemary Garnish

THE CANDY APPLE | 16

Captain Apple, Lemon Juice, Caramel, Splash of Grenadine

SERPENT'S KISS | 17

Casamigos, Ancho Reyes, House Made Apple Mix Brown Sugar Cinnamon Syrup, Cointreau, Lime Juice

PULP FICTION | 18

Vanilla Chai Infused Tequila, Licor 43, Cointreau, Lime Juice, Vanilla Bean Syrup, Clarified with Coconut Milk

MILA | 17

Stoli Vanilla, Domaine de Canton, Fernet, Pumpkin, Lemon

DREAM CATCHER | 17

Green Cardamom Infused Gin, Blueberry Syrup, Vanilla Bean Syrup, Rose Water, Lemon

SMOKE AND MIRRORS | 17

Illegal Reposado, St. Germain, Pear Ginger Syrup, Blood Orange Juice, Aranciata Blood Orange Soda, Prosecco

FIGGY FRIDAY | 16

Bulleit Bourbon, Figenza, Simple Syrup

SEASONAL CLASSIC COCKTAILS

CHAI ESPRESSO MARTINI | 17

Vanilla Vodka, Espresso, Chai Simple, Cinnamon Sugar Rim

HORCHATA | 17

House made Horchata, Ron Zacapa Aged Rum, Espresso, Vanilla Cold Foam

WINTER SANGRIA | 16

Grey Goose, Pinot Noir, Blackberries, Vanilla Syrup, Cinammon

BEER

BUD/BUD LIGHT | 7

MILLER LIGHT | 7

MICHELOB ULTRA | 7

CORONA | 8

HEINEKEN/ HEINEKEN LIGHT | 8

STELLA | 8

HIGH NOON | 12

SURFSIDE | 12

12 BEERS ON TAP

ASK YOUR SERVER FOR OUR
UPDATED DRAFT LIST

HOUSE WINE

SAUVIGNON BLANC | 12

PINOT GRIGIO | 12

CHARDONNAY | 12

ROSE | 12

PINOT NOIR | 12

CABERNET SAUVIGNON | 12

PROSECCO | 14



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