

# SIGNATURE COCKTAILS

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## MULES

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### JAMAICAN MULE ... 12

Appleton Estate Rum, Spicy ginger Beer & Lime

### PAMA MULE ... 12

Elizabeth Vodka, PAMA Pomegranate Liqueur,  
Spicy Ginger Beer & Lime

### IRISH MULE ... 12

Jameson Irish Whiskey, Spicy Ginger Beer & Lime

### MOSCOW MULE ... 12

Elizabeth Vodka, Spicy Ginger Beer & Lime

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## COCKTAILS FOR SUSHI

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### LOADED SAKE ... 8

Large Decanter of Hot Sake loaded with your  
choice of:

\* Grand Marnier, Soho Lychee Liqueur, OR Chambord  
Liqueur \*

### GOLD RUSH ... 16

Elijah Craig Small Batch Bourbon, Domaine De  
Canton Ginger Liqueur & Fresh Lemon Juice

### SAIGON PALACE ... 16

TyKu Premium White Sake, Domaine De Canton  
Ginger Liqueur, Fresh Lime Juice & Cucumber

### HOT SAKE ... 6

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## CLASSIC BOURBON COCKTAILS

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### BIG BARREL OLD FASHIONED ... 16

A House favorite. Coopers Craft Bourbon &  
Bittermilk No.1, handcrafted barrel aged craft  
cocktail mixer. Garnished with House Made  
Brandied Cherries & Orange Peel

### PEANUT BUTTER OLD FASHIONED ... 14

Skrewball Peanut Butter Whiskey, Bulleit Rye  
Whiskey & Angostura Bitters garnished with  
House Made Brandied Cherries & Orange Peel

### LARCENY SMASH ... 14

Larceny Bourbon, Muddled Lemon & Mint

### BELMONT BREEZE ... 16

Woodford Reserve, Lemonade & PAMA  
Pomegranate Liqueur

### RYE OF THE STORM ... 14

Bulleit Rye Whiskey, Captain Morgan Spiced  
Rum, Fresh Pineapple Juice & Spicy Ginger Beer

### SAZERAC ... 16

Bulleit Rye Whiskey & Lucid Absinthe, prepared  
in the traditional New Orleans style

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## RUM FAVORITES

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### RUMBULLION ... 14

Mt. Gay Rum from Barbados & Bittermilk No.1,  
Handcrafted Barrel Aged Craft Cocktail Mixer

### COAST MOJITO ... 12

Malibu Lime Rum, House made Mint Simple  
Syrup & Sparkling Water

### WATERMELON MOJITO ... 12

Bacardi Silver, freshly pureed watermelon,  
squeeze of fresh lime, muddled mint & a splash of  
sparkling water

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## FEATURED MARTINIS

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*Martinis are served with a 2 oz pour*

### LAVENDER LEMONDROP ... 12

Alabama's Own Elizabeth Vodka, House Made  
Lavender Simple Syrup & Fresh Lemon Juice

### PINK LADY ... 12

House Crafted by Rhian Kilgore: Alabama's Own  
Elizabeth Vodka, Cointreau, Sparkling Water,  
Grapefruit Juice, a dash of Bitters & muddled  
Basil

### SALTED CARAMEL PRETZEL ... 14

Skrewball Peanut Butter Whiskey & Godiva  
Chocolate Liqueur with a Salted Caramel Rim

### MISSISSIPPI LOVE POTION ... 12

House crafted by Rhian Kilgore: Mississippi's own  
Cathead Honeysuckle Vodka, Lime Juice,  
Peychaud's Bitters & a splash of Cranberry Juice

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## SPARKLERS

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### ITALIAN SPARKLER ... 12

DisAronno & House Champagne

### KIR ROYALE ... 12

Chambord & House Champagne

### LYCHEE & CHAMPAGNE ... 12

SoHo Lychee Liqueur & House Champagne

### GERMAINE & CHAMPAGNE ... 12

St. Germain Elderflower Liqueur & House  
Champagne

### ALABAMA FLOWER CANNON ... 12

House Crafted by Bevo Walker: Alabama's Own  
Hugh Wesley's Gin, Fresh Lemon Juice, Solerno  
Blood Orange Liqueur & a Champagne Floater.  
Served with a Salted rim.

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ASK YOUR SERVER ABOUT OUR BROWN  
WATER MENU FEATURING OUR EXPANDED  
WHISKEY AND SCOTCH OFFERINGS

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*A detailed price list for all spirits served at Coast Restaurant is available for your reference from the bartender.*