

# MR CHOW

## CAESARS PALACE

### SPECIALTY COCKTAILS

#### **50/50**

Grey Goose La Poire vodka, St-Germain Elderflower liqueur, lime juice and a splash of pear nectar

#### **RED 22 & COLLINS**

Aperol Aperitivo, fresh strawberries and pink grapefruit juice, topped with Moët & Chandon Champagne

#### **THE TRIBECA**

Fresh peach and pineapple topped with Moët & Chandon Champagne

#### **CHOW-LINI**

House-made peach foam and Moët & Chandon Champagne

#### **INCEPTION**

Lychee Essence topped with Moët & Chandon Champagne

#### **PINEAPPLE 1880**

Cîroc Pineapple vodka, Grand Marnier Cuvée 1880, pineapple juice and fresh lemon

#### **LYCHEE MARTINI**

Absolut Elyx vodka, lychee and a touch of ginger

#### **VIEUX CARRE**

Barrel-aged Bulleit rye whiskey, Hennessy V.S.O.P, Noilly Prat Sweet Vermouth and Bénédictine

#### **YES-OR-NO**

Knob Creek rye whiskey, house-made apricot syrup, fresh lemon and old fashioned bitters

#### **JALISCO**

Patrón Añejo tequila, passion fruit purée and chile pepper

#### **MONARCH**

Bombay Sapphire gin, elderflower, fresh lemon and mint

#### **FIVE SPICES OLD FASHIONED**

Bulleit bourbon and five spices honey nectar

### NON-ALCOHOLIC BEVERAGES

#### **STRAWBERRY MINT FRESCA**

#### **PASSION FRUIT PUNCH**