

## Matsuhisa Aspen Cocktails

<b><u>Matsutini</u></b>	18
<i>Roaring Fork Vodka &amp; Sudachi Shochu</i>	
<i>Passion Fruit, Japanese Yuzu</i>	
<i>Champagne Topper</i>	
<b>Substitute Grey Goose</b>	22
<b><u>The Gardener</u></b>	19
<i>Nikka Gin, Corazon Tequila or Los Vecinos Mezcal</i>	
<i>Serrano Pepper, Cilantro</i>	
<i>Ginger, Fresh Lime</i>	
<b>*Nobu's Favorite Don Julio 1942 Añejo</b>	42
<b><u>Barrel Aged Old Fashion</u></b>	22
<i>Woody Creek Bourbon</i>	
<i>Luxardo Cherry Syrup &amp; Organic Simple</i>	
<i>Orange Bitters &amp; Angostura Bitters</i>	
<i>Aged in Charred American Oak</i>	
<b><u>Peruvian Margarita</u></b>	18
<i>Mijenta Reposado Tequila</i>	
<i>Peruvian Chili &amp; Fresh Lime Juice</i>	
<i>Served on the Rocks</i>	
<b>*Nobu's Favorite Don Julio 1942 Añejo</b>	42
<b><u>Lychee Martini</u></b>	18
<i>Aspen Vodka</i>	
<i>Nobu Junmai Daiginjo Sake &amp; Dragonfly Lychee</i>	
<i>Served Up</i>	
<b><u>The Alchemist</u></b>	20
<i>Del Maguey Mezcal "Vida" &amp; Rihei Ginger Shochu</i>	
<i>Yellow Chartreuse, Aperol &amp; Fresh Lime Juice</i>	
<i>Served on the Rocks</i>	
<b><u>The Botanist</u></b>	19
<i>Kyoya Yuzu Gin, Fever Tree Mediterranean Tonic</i>	
<i>Garnished with Cucumber</i>	