

# CIRCE

RESTAURANT & BAR

## BRUNCH COCKTAILS

**BOTTOMLESS CHAMPAGNE 18.99**

**PITCHER OF SANGRIA 25**  
red . white . champagne

**MIMOSA 8.5**  
sparkling wine and fresh orange juice

**MANGO LYCEE BELINI 9**  
sparkling wine . mango and lycee puree liquor .  
sugared rim

**SUNDAY SPRITZ 9**  
sparkling wine . fresh grapefruit juice . elderflower  
liquor and lemon bitters . orchid pedal

**THE WAKE UP CALL 10**  
Irish whiskey . fresh espresso . baily's irish cream and  
kahlua coffee liqueur . cinnamon

## BLOODY COCKTAILS

**CLASSIC BLOODY MARY 10**  
vodka and house made bloody mary mix . fresh  
garnish

**DEATH BY PEPPER 10**  
tito's handmade vodka . pepperoncini juice . olive  
juice . house made bloody mary mix . red pepper and  
salt rim . blue cheese stuffed olives

**MEXICAN MARY 10**  
reposado tequila . fresh lime juice . green hot sauce .  
orange liquor . pepper . salted rim

**BLOODY REVIVER 10**  
bulleit bourbon . cocchi sweet vermouth . fresh lemon  
juice . orange bitters . house made bloody mary mix .  
fresh garnishes

### ADDITIONS TO ANY BLOODY COCKTAIL

JUMBO SHRIMP - 3.5 - OYSTER - 3 - LITTNECK - 2

by Carlo Carlozzi   
Executive Chef Simon Keating | General Manager Kyle Poland  
cincerestaurantbar.com

