SIGNATURE COCKTAILS

UCCELLO'S MOJITO
Fresh mint muddled with house made basil infused simple syrup and limes,combined with Cruzan Black Cherry Rum and a splash of soda.

TIME OUT
A blend of Captain Morgan Spiced Rum, Cruzan Coconut Rum, Myers's Dark Rum and Triple Sec, mixed with orange and pineapple juice with a splash of Sprite and grenadine.

SIDELINE FANTASY
Cruzan Black Cherry Rum mixed with Peach Schnapps and Triple Sec, finished with a refreshing blend of raspberry purée, orange juice and soda water.

UCCELLO'S MARGARITA
Sauza Gold Tequila shaken with house made margarita mix and finished with either salt or sugar rim.

MARTINIS

LIMONCELLO MARTINI
Absolut Citron Vodka mixed with Limoncello Liqueur, our house made lemon infused simple syrup and a splash of soda. Served in a lemon sugar rimmed glass.

COSMO UCCELLO
A unique blend of Absolut Berri Acai Vodka, cranberry, juice, raspberry purée, and a splash of soda.

TIRAMISU MARTINI
A blend of Myers's Dark Rum, Coffee Liqueur and Creme de Cocoa Dark chilled with cream and chocolate sauce in a cocoa rimmed glass.

MICHIGAN MANHATTAN
New Holland Beer Barrel Aged Bourbon with Grand Marnier, a hint of sweet vermouth and splash of soda give this classic a Michigan twist.

THE KNICKERBOCKER
New Holland Knickerbocker Gin chilled with dry vermouth, fresh cucumber, lemon and lime with a splash of tonic.

DIRTY
Ketel One Vodka, dry vermouth and olive juice chilled and served with fresh bleu cheese stuffed olives and pepperoni.

AFTER DINNER DRINKS

B&B Liqueur, Christian Brothers Brandy, Sambuca Romana Black, Tuaca, Amaro Nonino, Moscato D' Asti, Reserve Porto, Disaranno Amaretto, Drambuie, Frangelico, Galliano, Limoncello, Grappa Julia, Italian Espresso