

# BRUNCH SPECIALTY COCKTAILS

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## *Hand-Crafted Bloodies*

### **IK Classic Bloody Mary 4**

Tajin rimmed with skewered veggies

### *New* **Serrano Cucumber Infusion 6**

vodka infused with a medley of cucumber, cilantro and serrano peppers then combined with a dash of Yellowbird Serrano hot sauce, all topped with a shot of Deep Ellum Dallas Blonde. Soon to be a favorite!

### *New* **Uptown Habanero Bloody 6**

Yellowbird Habanero hot sauce added to the Classic, topped with a shot of Deep Ellum Blonde and served with sriracha candied-bacon

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## *Mimosas*

### **Classic Mimosa Glass 4 | Carafe 11**

orange juice

### **Vine Peach Mimosa Glass 4 | Carafe 11**

mixed with peach purée

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## *Signature Classics*

### **Ivy Vine Sangria 4**

red wine blended with blackberry brandy, fresh strawberries, apples and oranges into a light and refreshing weekend "pick me up"

### *New* **Chimychelada 6**

Deep Ellum Dallas Blonde blended with fresh tamarind juice, Bloody Mary mix and a dash of bitters. Rimmed with Tajin and garnished with skewered mango, lime and cocktail shrimp

### **Dirty Blondechelada 4**

Deep Ellum Dallas Blonde, Bloody Mary mix, fresh lime

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### *New* **Breakfast Shot 4**

Red Eye Rye Coffee Whiskey and Rum Chata, Good Morning!

**IVY KITCHEN**

Brunch Winter / Spring 2019