

# Libations

## **SPICY DAIQUIRI**

rum, ancho reyes, lime

**\$20**

## **ESPRESSO MARTINI**

vodka, coffee liqueur, espresso

**\$22**

## **LIMONCELLO SPRITZ**

limoncello, prosecco

**\$18**

## **GRAPEFRUIT COLLINS**

vodka, grapefruit, lemon,  
Peychaud's bitters

**\$18**

## **MINT JULEP**

bourbon, mint

**\$ 18**

## **NAKED AND FAMOUS**

mezcal, Aperol, yellow chartreuse, lime

**\$20**

## **CUCUMBER SMASH**

tequila, triple sec, cucumber,  
jalapeño, lime

**\$20**

## **PEAR ME UP**

bourbon, apple brandy, lemon, maple

**\$20**

## **GOVERNORS GIMLET**

gin, falernum, lime, mint

**\$20**

Collective  
Retreats

GOVERNORS ISLAND

MENUS MAY CHANGE DUE TO INGREDIENT SEASONALITY.  
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.