



## **CYG·NA·TURE MARTINIS**

### **The Mackenzie**

Van Gogh Acai Blueberry Vodka, Pomegranate, Splash of Lime, Finished with Cava

### **Cygnus Reviver**

Finlandia Grapefruit, Cocchi Americano Bianco, Cointreau, Lemon & Orange Peel

### **Manhattan Sunrise**

Bulleit Rye Whiskey, Ruby Port, Chocolate Bitters

### **Gin & Germaine**

Hendricks Gin, St. Germaine, Cointreau, Fresh Lemon

### **Piña Fumada**

Montelobos Mezcal, Pisco, Pineapple, Cocchi Americano Bianco, Cinnamon Syrup, Bitters

**12 Each**

## **CYG·NA·TURE COCKTAILS**

### **Pisco Verde**

Capel Pisco, Cointreau, Fresh Basil

### **Skeleton Key**

Old Forester 86, St. Germaine, Lemon Juice, Ginger Beer, Angostura Bitters

### **Rum Skier**

Bacardi Maestro Rum, Fresh Orange Juice, Michigan Maple Syrup, Cinnamon

### **The Mark Twain**

Woodford Reserve, Tuaca, Muddled Orange, Orange Bitters, Soda

### **Blood Orange Margarita**

El Jimador Blanco, Solerno Blood Orange Liqueur, Lime Juice, Blood Orange Soda, Black Sea Salt

### **Brandy Alexander**

Christian Brother's Brandy, Crème de Cocoa, Cream, Fresh Nutmeg

**12 Each**

**“The \$100 Margarita”... you've earned it.**

Louis XIII, Herradura Seleccion Suprema, Grand Marnier Cinquantenaire, Organic Agave & Finger Lime

**Happy Hour Pricing Does Not Apply**

### **CYGNUS27 HAPPY HOUR (LOUNGE ONLY)**

**Tuesdays, Thursdays, Fridays - 5p-7p: ½ off drinks, 20% off CYG·NA·TURE Tapas**

**Wednesdays (ALL NIGHT): ½ off CYG·NA·TURE Martinis, 20% off CYG·NA·TURE Tapas**



## CYG-NA-TURE INFUSIONS

### Apple Cinnamon Sangria

Red Wine, Fresh Fruit Juice, House-Infused Spiced Rum, Fireball, Cinnamon Syrup

Glass    Carafe

8            22

## CLASSICS

### Tito's American Mule

Tito's Vodka, Ginger Beer, Fresh Lime

11

### Pisco Sour

Capel Pisco, Egg White, Fresh Lemon Sour,  
Angustura Bitters

12

### Ginger Paloma

El Jimador Tequila, Ruby Red Grapefruit,  
Campari, Lime, Ginger Beer

11

### Nutty Negroni

Beefeater Gin, Walnut Liqueur,  
Sweet Vermouth

11

### 27<sup>th</sup> Floor Manhattan

Woodford Reserve, Sweet Vermouth, Fernet  
Branca, Cherry & Angustura Bitters

12

## LOOKING FOR SOMETHING *HOT* ?

### Cygnus Coffee

Baileys Irish Cream, Kahlua,  
Grand Marnier & Whipped Cream

8

### Nutty Irishman

Baileys Irish Cream, Frangelico,  
Coffee & Whipped Cream

8

### Spanish Coffee

Bacardi 151 Rum, Kahlua & Brandy  
Sugar Rimmed & Whipped Cream

10

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## SINGLE MALT SCOTCH

Talisker, 10 year, isle of sky	21
Glenfiddich, 12 year, highland	12
Glenlivet, 12 year, speyside	12
Macallan, 12 year, highland	17
Oban, 14 year, west highland	25
Dalwhinnie, 15 year, highland	18
Macallan, 18 year, highland	65
Johnnie Walker, Blue Label	65

## PORT

Dow's Ruby	8
Taylor Fladgate 1 <sup>st</sup> Estate	8
Fonseca Bin 27	8
Sandeman Fine Ruby	8
Sandeman Founders Reserve	7
Ramos Tawny	10
Trentadue Chocolate	12

## BOTTLED BEER

- Founder's Pale Ale, Grand Rapids, MI
- Bell's Two Hearted, Kalamazoo, MI
- New Holland Mad Hatter I.P.A Holland, MI
- Short's Bellaire Brown, Bellaire, MI
- Founder's Porter, Grand Rapids, MI
- Fat Tire Amber Ale, Fort Collins, CO

Budweiser

Bud Light

Amstel Light

Heineken

Corona

Stella Artois

Buckler N/A

Angry Orchard Hard Cider

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# CYG·NA·TURE TAPAS

## SPANISH OCTOPUS 14

fingerling potato, squid ink vinaigrette, pimenton oil, fresh watercress, dehydrated kalamata *gf*

## CORN CRUSTED CALAMARI 12

blue corn, mango slaw, sherry vinegar reduction *gf*

## LITTLENECK CLAMS 11

aji rocoto coconut broth, white grape, jambon crouton

## CEVICHE PERUANO 14

cobia, aji amarillo leche de tigre, avocado, cilantro, red onion, choclo, cancha *gf*

## CRAB SALPICON 12

jumbo lump crab, chive, tomato, jalapeno, shallot; served atop homemade corn masa sopita *gf*

## GRILLED SCALLOPS 14

smoked salsa roja with creamy corn & leek mousse *gf*

## COCTEL DE CAMARONES 15

gulf coast blue shrimp, avocado, roasted tomato sauce & finger lime *gf*

## CHORIZO CROQUETTE 10

sous vide egg, cilantro crema, spicy orange marmalade

## PERUVIAN ANTICUCHO 12

marinated new york strip, pickled beech mushrooms, ciabatta crostini & aji amarillo peanut sauce

## MANCHEGO FRITTERS 10

roasted red pepper coulis, bell pepper jam

## LAMB EMPANADAS 9

lamb picadillo in flaky crust finished with mint mojo & light celery salad

## MORCILLA & APPLE 9

spanish blood sausage, cosgrove orchards honey crisp apple, sage, local apple cider *gf*

## Jamón Ibérico FERMIN 22

3-year aged Iberian ham with pan con tomate

## PATATAS BRAVAS 8

crisp kennebec potato, brava sauce, garlic aioli, fresh chive *gf*

*add sous vide egg \$2*

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