



## **CYGNUS 27 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

### **Je Ne Sais Quoi**

Génépy des Alpes, Orange, Basil

### **Gin & Germaine**

Hendricks Gin, St. Germaine, Cointreau, Lemon

### **Key Lime**

Stoli Vanil, Lime, Cointreau & a Splash of Rumchata

**12 Each**

## **CYGNUS 27 CYG·NA·TURE COCKTAILS**

### **Pisco Verde**

Capel Pisco, Cointreau, Fresh Basil, Lemon

### **Skeleton Key**

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

### **Fantastic Voyage**

El Jimador Tequila, St. Germaine, Muddled Cucumber, Soda

### **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

### **The 'PDG' Cocktail**

*(Pretty Darn Good)*

Belvedere Unfiltered Rye Vodka, Orange Extract, Muddled Ginger, Pomegranate Juice, Lime

**12 Each**

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

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

**Happy Hour Pricing Does Not Apply**

### **CYGNUS 27 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

### Summer Sangria

Red Wine, Fresh Fruit Juice, Stoli Vanil, Triple Sec

**Glass    Carafe**

**8            22**

## CLASSICS

### Tito's American Mule

Tito's Vodka, Ginger Beer, Fresh Lime

**11**

### Pisco Sour

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

**12**

### La Paloma

El Jimador Tequila, Lime, Grapefruit Juice,  
Soda, Salted Rim

**11**

### Walnut Negroni

Beefeater Gin, Walnut Liqueur,  
Sweet Vermouth

**11**

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

Woodford Reserve, Sweet Vermouth, Cynar,  
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

Stroh, 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
Laphroaig, 10 Year, Islay	19
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 All Day IPA, Grand Rapids, MI
Bell's Two Hearted IPA, Kalamazoo, MI
New Holland Mad Hatter IPA, 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
Immortal Jelly Hard Cider, Bellaire, MI

## BOURBON

Basil Hayden	13
Booker's	17
Eagle Rare	9
Blanton's	18
Woodford Reserve	11
Maker's Mark	10
Maker's 46	12
Knob Creek	11
Old Forester	10
Jim Beam	9

### CYGNUS27 HAPPY HOUR (LOUNGE ONLY)

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Wednesdays (ALL NIGHT): 1/2 off CYG-NA-TURE Martinis, 20% off CYG-NA-TURE Tapas

## CYG·NA·TURE TAPAS... FROM THE SEA

### SPANISH OCTOPUS 14

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

### CORN CRUSTED CALAMARI 12

blue corn, fennel escabèche, saffron aioli *gf*

### LITTLENECK CLAMS 18

mild pork sausage, vine-ripened tomato, local kale, vandermill's dry cider & ciabatta

### YELLOWTAIL CEVICHE 14

avocado, radish, cilantro, yuzu, seeded crackers *gf*

### MONTADITOS DE SALMON 12

black baguette, wild fennel pâté, citrus cured salmon

### OYSTERS ON THE HALF SHELL 15

roasted cocktail sauce, red jalapeño mignonette, lemon

## CYG·NA·TURE TAPAS... FROM THE LAND

### CHORIZO CROQUETTE 10

sous vide egg, cilantro crema, spicy orange marmalade

### MOORISH SKEWERS 12

marinated heritage pork neck with moroccan spice rub, piparras, cucumber, frisee & arugula *gf*

### 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

### ALBONDIGAS 11

spanish meatballs with guajillo-chili sauce, lime crème fraiche, crisp radish & pepita

### 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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