

# 27 CYGNUS CYGNUS MARTINIS

12

## 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

## Café Delicato

Brandy, Godiva Chocolate Liqueur, Coffee, Crème de Cocoa

## CYGNUS COCKTAILS

12

## Manhattan Sunset

Bulleit Rye, Ruby Port, Chocolate Bitters

## Skeleton Key

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

## Winter Squash Old Fashioned

New Holland Squash Infused Bourbon, Angostura Bitters

## 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

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

## The \$100 Margarita

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

Happy Hour Pricing Does Not Apply

### CYGNUS27 HAPPY HOUR (LOUNGE ONLY)

Tuesdays, Thursdays, Fridays - 5p-7p: 1/2 off drinks, 20% off Cygnus Tapas

Wednesdays (ALL NIGHT): 1/2 off Cygnus Martinis, 20% off Cygnus Tapas



## CYGNUS INFUSIONS

### Cygnus 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**

## CON CAFÉ

### Cygnus Coffee

Baileys Irish Cream, Kahlua,  
Grand Marnier & Whipped Cream

**8**

### Nutty Irishmen

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	75

**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
Short's Soft Parade, Bellaire, MI
Founder's Porter, Grand Rapids, MI
Fat Tire Amber Ale, Fort Collins, CO
Budweiser
Bud Light
Amstel Light
Heineken
Corona
Stella Artois
Vander Mill Totally Roasted
Buckler N/A

**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

**COGNAC**

Remy Martin, VSOP	11
Hennessy Privilege	13
Remy Martin, XO	23
Remy Martin, Louis XIII	245

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## TAPAS DEL MAR

### SPANISH OCTOPUS 14

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

### CORN CRUSTED CALAMARI 12

blue corn, fennel escabèche, saffron aioli *gf*

### PEI MUSSELS 15

tomatoes, cannellini beans, guajillo, chorizo, ciabatta

### YELLOWTAIL CEVICHE 14

avocado, radish, cilantro, yuzu, seeded crackers

### MONTADITOS DE SALMON 12

black baguette, wild fennel pâté, citrus cured salmon

### OYSTERS ON THE HALF SHELL 4 EACH | 20 HALF DOZEN

collins salmon caviar, cucumber lime foam

## TAPAS DE LA TIERRA

### WINTER SQUASH CONSERVA 10

local squash, spicy fava bean hummus, saffron aioli, dill *gf*

### SPANISH FLATBREAD 12

manchego cheese, piquillo, caramelized onions, olives, pine nuts, greens, salsa de tomate

### MANCHEGO FRITTERS 10

roasted red pepper coulis, bell pepper jam

### DUCK CONFIT EMPANADAS 12

duck confit in flakey pastry crust, smoked tomato crema, petite greens

### ALBONDIGAS 11

spanish meatballs with guajillo chili broth, lime crème fraîche, crisp radish, pepita

### Jamón Ibérico FERMIN 22

3-year aged Iberian ham, ciabatta, mostaza, cherry marmalade

### PATATAS BRAVAS 8

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

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