

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

Kiwi Fresa

House Infused Strawberry-Kiwi Vodka, lemon, Sparkling Wine

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

Sabor de Cuba

Mt. Gay Rum, Velvet Falernum, Lime

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: ½ off drinks, 20% off Cygnus Tapas

Wednesdays (ALL NIGHT): ½ 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

27th 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 st 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
Bell's Oberon, 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
Jim Beam	9
Eagle Rare	9
Blanton's	18
Woodford Reserve	11
Maker's Mark	10
Maker's 46	12
Knob Creek	11
Old Forester	10

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*

CALAMARES FRITOS 12

crispy squid, fennel escabèche, saffron aioli

PEI MUSSELS 15

chorizo rioja, tomato, cannellini bean, guajillo, hearty vegetable broth, ciabatta

YELLOWTAIL CEVICHE 14

avocado, radish, cilantro, yuzu, seeded crackers

MONTADITOS DE SALMON 12

citrus cured salmon, black baguette, fennel pâté,

OYSTERS ON THE HALF SHELL 4 EACH | 20 HALF DOZEN

collins salmon caviar, cucumber lime foam

TAPAS DE LA TIERRA

SQUASH CONSERVA 10

local squash, dill, spicy fava bean hummus, saffron aioli *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 pastry crust, petite greens, smoked tomato crema

ALBONDIGAS 13

house made spanish meatball, crisp radish, pepita, lime crema, guajillo chili broth

Jamón Ibérico FERMIN 22

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

PATATAS BRAVAS 8

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

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