

Wixology Bar

Arlie's

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The origins of Mixology

Whether you prefer a timeless classic or an adventurous new creation, every cocktail at Arlie's is handcrafted to deliver an unforgettable experience. Sit back, savor the moment, and let us take you on a journey through the art of mixology.

Mixology

At Arlies, we invite you to step into a world of finely crafted cocktails, where each sip tells a story of artistry and passion. Our house mixologist has carefully curated a menu that blends classic techniques with innovative flavors, using the finest spirits, fresh ingredients, and house-made infusions.

AGED FLAMBE OLD FASHION 30us | 60bz



FIANCE 23us | 46bz

Chambord, Hendricks, Hazelnut, Cherry Mix, Pineapple Juice, Campari Caviar

NUDE 18us | 36bz

Tiburon White rum, St Germain, Apple Schnapps Triple Sec, Grapefruit Juice and lime Caviar

CATALIA 18us | 36bz

Hisbiscus Infused Vodka, Dragon Fruit, Lime Juice Pineapple Juice and Fruit Caviar

MODERN NEGRONI 24us | 48bz

Gin, Vermouth Rosso, Campari, Fat Wash with Campari caviar

CHILE DE ARBOL 20us | 40bz

1800 Reposado, Apple Schnapps, Chile de Arbol Syrup Lime Juice, Mango Juice

BELIZE ME 18us | 36bz

White Rum, Aged Rum, Cointreau Infusion with hazelnut, Strawberry, Grapefruit juice.

WELCOME TO BELIZE 18us | 36bz

Tiburon Aged Rum, Aperol, Dry Vermouth, Passion Fruit, Pineapple Juice

ARLIE'S 18us | 36bz

Lavender infused Gin, Almond Orgeat, Cointreau Infusion with hazelnut, Lime Juice.

THE LAST BREATH 18us | 36bz

Mezcal Zignum, Vermouth Bianco, Cinnamon, Chile, Cherry syrup, Grapefruit Juice

Beer

Fermentation is a metabolic process that produces chemical changes in organic substrates through the action of enzymes. In biochemistry, it is narrowly defined as the extraction of energy from carbohydrates in the absence of oxygen. In food production, it may more broadly refer to a process in which the activity of microorganisms.

Belikin regular 5.5us | 11bz

Classic European-style lager | AC 4.8%

Light House 5.5us | 11bz

Canadian Pilsner malt | German hops | AC 4.2%

Heineken 5.5us | 11bz

Dutch Pale Lager | Canadian malt | sugar cane AC 4.5%

Landshark 5.5us | 11bz

Blend of hops and two-row caramel malts | AC 4.6%



Vodka

Vodka is a staple in mixology because of its neutral flavor, allowing it to blend seamlessly with a wide range of ingredients without overpowering them. Its versatility makes it the perfect base for both classic and modern cocktails

Absolut Sweden	12us 24bz
Grey Goose France	16us 32bz
Ketel one Netherlands	14us 28bz
Stolichnaya Russia	14us 28bz
Ciroc France	14us 28bz
Titos United States	14us 28bz
Belvedere Poland	15us 30bz

Modern Cosmo 22us | 44bz
Grey Goose, hibiscus, orange sherbet, citrus



Gin

Gins botanical complexity makes it a favorite for mixologists, allowing endless creativity in crafting unique drinks.

Gin Martini



Bombay England	12us 24bz
Hendrick's Scotland	16us 32bz
Tanqueray Scotland	14us 28bz
Beefeater England	13us 26bz
The Botanist Scotland	14us 28bz

Tequila

Don Julio Reposado	22us 44bz
Don Julio Blanco	20us 40bz
Casamigos Reposado	20us 40bz
Casamigos Blanco	17us 34bz
1800 Reposado	12us 24bz
1800 Blanco	12us 24bz
Patron Silver	19us 38bz
Clase Azul Reposado	80us 160bz
Clase Azul Blanco	60us 120bz

Cordials

Aperol	11us 22bz
Godiva	14us 28bz
Disaronno Amaretto	13us 26bz
Kahlua	13us 26bz
Hennessy vs	17us 34bz
Hennessy vsop	18us 36bz

Whiskey

Whiskey is a cornerstone of mixology, offering depth, complexity, and versatility to cocktails. Its rich flavors ranging from smoky and peaty to sweet and caramelized allow bartenders to craft both bold and balanced drinks.

Maker's mark Bourbon Kentucky, USA	18us 36bz	Jack Daniels Bourbon Tennessee, USA	14us 28bz
Nobushi blended Whiskey Japan	17us 34bz	J.W Double Black blended Whiskey Scotland	16us 32bz
Sazerac Rye Straight rye whiskey Kentucky, USA	16us 32bz	Buchanans 12 Whiskey Scotland	14us 28bz
Bulleit Bourbon Kentucky, USA	14us 28bz	J.W Blue Label blended Whiskey Scotland	60us 120bz
Woodford Reserve Bourbon Kentucky, USA	16us 32bz		

Single Malts

Single malt whiskies, traditionally enjoyed neat or with a splash of water, have found a growing place in the mixology world

Glenfiddich reserve cast Speyside, Scotland	17us 34bz
Glenmorangie 10 v.o Highland, Scotland	20us 40bz
Laphroaig 10 v.o Islay, Scotland	18us 36bz
Talisker 10 v.o Islay, Scotland	18us 36bz



Rum

Rum is one of the most versatile and influential spirits in the world of mixology, playing a key role in both classic and contemporary cocktails. Originating from the Caribbean and Latin America, giving it a wide range of flavor profiles depending on the region, aging process, and production methods.

Nurai Dream Gold rum, pineapple, peach, hazlenut	18us 36bz	Appleton Estate 12-Year old, Jamaica	12us 24bz
		Captain Morgans Spice US Virgin Islands	12us 24bz
		Bacardi Blanco Puerto Rico	12us 24bz
		Ron Zacapa 23-Year old Guatemala	20us 40bz
		Flor de cana 12-year old Nicaragua	13us 26bz
		Goslings black seal Bermuda	12us 24bz
	Havana Club, 7-year old Cuba	13us 26bz	
	Myers Jamaica	12us 24bz	