

BLU



LIVINGSTON

COCKTAILS

&

SPIRIT LIST



SIP THROUGH INNOVATION

Blu Hospitality Group does not
follow trends.
We observe, curate and shape our
Beverage Program to exceed the
needs of our guest with innovation
and creativity.



Our Cocktail Menu blends the
precision of hospitality with the
imagination of contemporary art.

Each cocktail is inspired by an
animal that reflects the character of
the spirit and the ingredients
behind it.

Every sip is relentlessly focused on
the smallest details based on
aroma, texture, and visual appeal.

For your comfort and well-being, we ask that all guests drink responsibly

THE COCKTAILS

DON'T BE SHY

Price: 20

ABV: 15%

Ingredients: Tito's Vodka, Provence Rosé
Aperol, Strawberry Soju, Lemon

Vessel:



Description: Our version of a Spritz. This cocktail is qualitative cocooning, embracing the freshness of Provence Rosé elevated by fruity and citrusy notes. Don't be shy, you can't go wrong.

Allergen: Sulfites

THE COCKTAILS

STATUE BEAUTY & POWER

Price: 24

ABV: 17%

Ingredients: Eucalyptus Infused Botanist Gin
Luxardo Cherry, Lemon Juice, Violet & Plum

Vessel: 



Description: An aromatic and mysterious eucalyptus-driven Aviation, lifted by fresh herbal notes and layered with delicate violet florals. Plum and Luxardo Cherry bring a velvety richness, balanced by bright lemon leading to a crisp, elegant finish.

Allergen: Sulfite, Stone Fruit

THE COCKTAILS

STARGAZING

Price: 22

ABV: 14%

Ingredients: Grey Goose Berry Rouge, Elderberry Syrup, Galliano, Lemon Juice Champagne, Smoke

Vessel:



Description: Our take on a French 75 served with stone fruit that matches the vanilla and the herbal notes. It is elegant and delicate.

Allergen: Sulfite

THE COCKTAILS

ORO MULE

Price: 24

ABV: 18%

Ingredients: Patron Silver Tequila, Domaine De Canton Ginger, Pandan, Orange Blossom Lime Juice, Black Tea Smoke (*Optional*)

Vessel:



Description: Tropical take on a Mexican Mule. Bright lime and ginger match a nutty soft Pandan flavor with few notes of perfume and orange blossom. Refreshing fragrant, different.

Allergen: N/A



THE OUTLAW

Price: 22

ABV: 13%

Ingredients: Lemon Myrtle Infused Ketel One Vodka, Rhubarb Bitter, Cherry, Vanilla, Bergamott Lemon Juice, Earl Grey



Vessel:



Description: A bright and aromatic Vodka Singapore Sling layered with elegance. The rhubarb and cherry bring a delicate balance of tartness and subtle fruit that is softened by a touch of vanilla. Refined and complex, this cocktail finishes with a lingering floral-citrus sophistication.

Allergen: N/A

THE COCKTAILS

SEA SIDE FORMULA

Price: 24

ABV: 16%

Ingredients: Ford's Sloe Gin, Blood Orange
Coconut, White Chocolate, Sea Buckthorn, Lime



Vessel:



Description: A lush, fruit-forward cocktail where sloe gin and blood orange meet the vibrant acidity of sea buckthorn. Coconut and white chocolate round the palate with a silky softness, finishing bright and rich.

Allergen: Tree Nuts, Milk

THE COCKTAILS

FRENCH *Corner*

Price: 22

ABV: 16%

Ingredients: Salted Caramel Infused Tanduay Double Rum, Acid Adjusted Apple Juice, Vanilla Brown Sugar, Pedro Ximenez

Vessel:



Description: An elevated, bright take on a French Dessert, layered with notes of dried fruits and vanilla to display a Rum Highball. We recommend starting with a bite of the compote and then a sip of the cocktail to fully discover its developing flavors.

Allergen: Sulfite

THE COCKTAILS

RITUAL

Price: 23

ABV: 21%

Ingredients: Nikka Coffee Grain, PX, Luxardo Green, Walnut Bitter, Matcha (*Optional*)

Vessel:



Description: A delicate ceremonial old-fashioned opens into a smooth, layered palate of Japanese Whisky. The Amontillado Sherry brings a dry, nutty flavor profile that balances the drink's soft sweetness.

The finish is elegant and structured, with lingering spice and a refined aromatic lift.

Allergen: Tree nuts

THE COCKTAILS

THE DUAL

Price: 22/38

ABV: 26%

Ingredients: Angel Envy, Remy Martin VSOP
Laphroaig 10yo, Maple Syrup, Peychaud Bitter

Vessel:



Description: Our take on an Old Fashioned to share with your guest. The spices complemented with the smokiness, black leather and oak notes creates smooth and delightful moment.

Allergen: N/A

THE COCKTAILS

THE CONE

Price: 23

ABV: 15%

Ingredients: Su Casa Mezcal, Espresso, Coconut Cardamon, Borghetti Espresso Liqueur

Vessel:



Description: An Espresso Martini with smoky and herbal notes. The dark chocolate adds some creaminess and depth to the flavor.

Allergen: Tree nuts

THE CLASSICS

MARTINIS

Oyster Martini

28

St. George Botanivore Gin, Horseradish
Jasmin Extra Dry Vermouth, Chardonnay
Mist

Ossetra Martini

85

Aspen Vodka, Pickle Shallot Brine,
Lemon Peel (*recommended*)
Belgian Ossetra Caviar (*10gr*)

BARREL-AGED

(3 MONTHS)

Robusto Manhattan

25

Knob Creek, Carpano Antica Formula
Angostura & Peach Bitter

Rosso Reposado

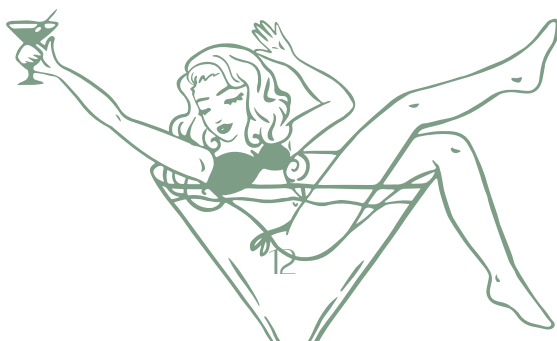
25

Ensueño Blanco Tequila, Aperol
Campari, Carpano Antica Formula
Rhubarb Bitter, Salt

Vieux Carré

28

Woodford Reserve Rye, Remy Martin
1738, Sweet Punt E Mes, Benedictine
Angostura & Peychaud Bitter



PERFECT SERVE

HIGHBALLS

22

Crystal Highball

Ocho Plata Tequila, Lemongrass, Citrus
Mist Soda

Japanese Highball

Suntory Toki Whisky, Lemon Oil, Soda

Roku Gin Fizz

Suntory Roku Gin, Plum, Angostura, Lemon
Soda

Haku Tom Collins

Suntory Haku Vodka, Shiso, Yuzu, Tonka
Soda

Ø PROOF

Selection

15

Virgin Ølada

Pineapple Juice, Lemon Juice, Mint, Vanilla
Coconut

Rosalita

Lime, Mint, Rose, Raspberry, Cranberry

On The Rocks

Angostura Bitter, Tonka, Earl Grey

THE CLASSICS

LUXURY

\$425

WHEN TIME BECOMES AN INGREDIENTS

Blu reimagined a Sazerac with the quiet grandeur of Louis XIII Cognac.

The crystal glass is rinsed with Absinthe releasing an aromatic mist.
Demerara Sugar lends depth, binding the Cognac's notes of dried fruits spice, and aged oak.

This is a Sazerac elevated to a moment of pure luxury.

LOUIS XIII SAZERAC

LOUIS XIII, Demerara Sugar
Peychaud Bitter, Absinthe



BEER

Peroni	\$9
Peroni 00	\$7
Asahi	\$8
Modelo <i>Especial</i>	\$9
Blue Moon	\$9
Seasonal Selection	\$8

(ask our associates for info)

SODA

6

Coke
Coke 0
Sprite
Dr Pepper
Thomas Henry Tonic Water
Thomas Henry Soda Water
Thomas Henry Pink Grapefruit Soda
Thomas Henry Ginger Ale
Thomas Henry Ginger Beer
Thomas Henry Sakura Tonic

LIQUORS

VODKA

ALB	\$16
Absolut Elyx	\$19
Aspen	\$16
Beluga Gold Line	\$21
Beluga Transatlantic	\$25
Belvedere	\$18
Grey Goose	\$18
Grey Goose La Poire	\$18
Grey Goose Berry Rouge	\$18
Haku Vodka	\$16
Ketel One	\$17
Ketel One Citroen	\$19
Ketel One Oranje	\$19
Stolichnaya Elit	\$22
Tito's	\$19

GIN

Bombay Sapphire	\$18
Empress	\$18
Hendricks	\$18
Martin Miller's	\$19
Monkey 47	\$25
Plymouth	\$18
Suntory Roku	\$17
Tanqueray <i>London Dry</i>	\$16
Tanqueray No. TEN	\$19
The Botanist	\$18
St. George <i>Botanivore</i>	\$17

Liquor pricing is based on a standard 2oz pour

LIQUORS

TEQUILA

Casa Dragones Blanco	\$28
Casa Dragones Reposado	\$35
Casa Dragones Anejo	\$45
Casa Dragones Joven	\$50
Casamigos Blanco	\$23
Casamigos Reposado	\$25
Casamigos Anejo	\$28
Cayeya Blanco	\$22
Cayeya Reposado	\$25
Clase Azul Silver	\$35
Clase Azul Reposado	\$48
Clase Azul Anejo	\$85
Clase Azul Dia De Muertos	\$255
Don Julio Blanco	\$18
Don Julio Reposado	\$20
Don Julio Anejo	\$26
Don Julio 1942	\$45
Don Fulano Blanco	\$22
Don Fulano Reposado	\$25
Don Fulano Imperial Extra Anejo	\$45
Dos Artes Blanco	\$32
Dos Artes Reposado	\$50
Dos Artes Anejo	\$62
Ensueño Blanco	\$28
Ensueño Reposado	\$34
Lalo Blanco	\$22
Mala Vida Blanco	\$23
Mala Vida Reposado	\$26
Mala Vida Anejo	\$32
Ocho Blanco	\$18
Ocho Reposado	\$22
Ocho Anejo	\$24
Ocho Extra Anejo	\$60
Patron Silver	\$19
Patron Reposado	\$23
Patron Anejo	\$33

Liquor pricing is based on a standard 2oz pour

LIQUORS

MEZCAL

Casamigos Mezcal	\$22
Clase Azul Mezcal	\$75
Del Maguey Vida	\$16
Illegal Mezcal	\$18
Siete Misterios Espadin	\$38
Siete Misterios Pechuga	\$35
Su Casa Mezcal	\$16
Union Mezcal	\$16

RUM

Appleton Estate 12yo	\$18
Bacardi Silver	\$15
Bacardi Ocho	\$18
Brugal 1888	\$18
Clement	\$15
Diplomatico Ambassador	\$17
Flor De Cana 12yo	\$15
Flor De Cana 18yo	\$19
Flor De Cana 25yo	\$25
Leblon Cachaça	\$16
Zacapa 23	\$18
Zacapa XO	\$36

WHISKY

Irish Whisky

Bushmills	\$14
Jameson Original	\$15
Jameson Black Barrel	\$18
Red Breast 12yo	\$22

Liquor pricing is based on a standard 2oz pour

LIQUORS

Scotch

Auchentochan <i>American Oak</i>	\$22
Auchentochan <i>Three Wood</i>	\$28
Balvenie 12yo	\$27
Chivas 12yo	\$17
Chivas 18yo	\$25
Dewars White Label	\$17
Glenfiddich 12yo	\$22
Glenfiddich 18yo	\$48
Johnnie Walker Black Label	\$18
Johnnie Walker Blue Label	\$55
Lagavulin 16yo	\$41
Laphroaig 10yo	\$27
Macallan 12yo <i>Double Cask</i>	\$24
Macallan <i>Litha</i>	\$68
Macallan 18yo <i>Sherry Cask 2025</i>	\$92
<i>Macallan 18yo Double Cask 2025</i>	\$88
Macallan 25yo	\$420
Macallan <i>Rare Cask</i>	\$162
Monkey Shoulder	\$22
Oban 14	\$44
Talisker 10	\$32
The Singleton 12yo	\$24

Canadian Whisky

Crown Royal	\$17
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Japanese

Hibiki Harmony	\$26
Nikka Coffey Malt	\$32
Nikka Coffee Grain	\$25
Suntory Toki	\$21
Yamazaki 12yo	\$38
Yamazaki 18yo (<i>Upon Availability</i>)	\$115

Taiwanese

Kavalan <i>Ex-Bourbon Cask</i>	\$28
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Liquor pricing is based on a standard 2oz pour

Bourbon Whiskey

Angel's Envy	\$19
Angel's Envy <i>Triple Oak</i>	\$24
Basil Hayden	\$19
Blanton's	\$50
Booker's	\$32
Buffalo Trace	\$22
Bulleit Bourbon	\$18
Bulleit Rye	\$18
Elijah Craig	\$18
High West Bourbon	\$18
High West BouRye	\$22
Maker's Mark	\$18
Maker's Mark 46	\$21
Mitcher's Bourbon	\$19
Mitcher's Rye	\$19
Mitcher's 10yo	\$60
Pappy Van Winkle 12yo	\$125
Penelope Four Grain	\$19
Rittenhouse Rye	\$17
Whistle Pig 10yo	\$26
Whistle Pig 12yo	\$42
Whistle Pig 15yo	\$58
Widow Jane 10yo	\$25
Yellow Stone Bourbon	\$17

Cognac

Courvoisier VSOP	\$18
D'Usse	\$25
Remy Martin VSOP	\$20
Remy Martin 1738	\$28
Remy Martin XO	\$58
Louis XIII .5oz/1oz	\$195/\$375

Pisco

Caravedo (<i>Peru</i>)	\$17
El Gobernador (<i>Chile</i>)	\$18

Liquor pricing is based on a standard 2oz pour

BLU LIVINGSTON

Thank you for joining us &
we truly hope you enjoyed your
experience

