

Hell 'n Blazes ²⁰²⁵ Cocktail Menu



PINA COLLISION \$14.50

PLATA TEQUILA, WICKED DOLPHIN COCONUT RUM, PINEAPPLE JUICE, COCONUT PUREE & OUR ORGANIC AGAVE LIME JUICE MIX



OH.BEEHIVE \$13

WE HAVE INFUSED GIN WITH A DELICIOUS TEA BLEND FROM **THE TEAHOUSE** (THE LOCAL TEA SPOT RIGHT HERE IN DOWNTOWN MELBOURNE!) ADDED SOME FLORIDA ORANGE BLOSSOM HONEY AND TOPPED WITH CHAMPAGNE TO GIVE YOU A *BEAR-Y* REFRESHING DRINK!

CHERRY LIMEADE \$13

LITERALLY SO LIGHT WITH A GREAT LIME FLAVOR BUT LOADED WITH TART CHERRY LOVE! BANYAN VODKA MAKES THIS DRINK AN ALL TIME FAVORITE.

HNB FLORIDA MULE \$13

FLORIDAS TWIST ON A CLASSIC MULE. ORANGE WHISKEY. CRAFTED WITH ORGANIC LIME JUICES, AND GINGER BEER FOR A HINT OF SPICE.

ESPRESSO MARTINI \$15

PERFECT BLEND OF OCEANSIDE TOASTED COCONUT RUM, DUKE & DAME SALTED CARAMEL WHISKEY, J.F. HADENS ESPRESSO COFFEE BLEND & CHOCOLATE LIQUEUR WITH COLD BREW



SPICY PINA COLLISION \$15

GHOST PEPPER TEQUILA, WICKED DOLPHIN COCONUT RUM, PINEAPPLE JUICE, COCONUT PUREE & OUR ORGANIC AGAVE LIME JUICE MIX WITH A TAJIN RIM.

BLACKBERRY POMEGRANATE MARGARITA \$15.20

REPOSADO TEQUILA, POMEGRANATE JUICE, BLACKBERRY PUREE & OUR ORGANIC AGAVE LIME JUICE MIX - SHAKEN WITH FRESH SAGE LEAVES.

HNB MARGARITA'S TEQUILA OCHO PLATA \$14.50

TEQUILA OCHO REPOSADO MARGARITA \$16.50 - CLASE AZULE MARGARITA \$32

HOUSE MARGARITA \$12 - JUMBO HOUSE \$18

»» MAKE IT SPICY! WITH GHOST TEQUILA AND TAJIN RIM! \$14

HNB OLD FASHIONED \$14.50 CRAFTED WITH HNB HOUSE BOURBON

BIG STORM CONVERGENCE BLEND NO.1 BLENDED STRAIGHT BOURBON WHISKEY \$16

UPGRADE: ODYSSEY DOUBLE OAK FL BOURBON \$21

OR TRY A **RUM FASHIONED** \$14.50

SMOKED +\$1

