

THE CONGREGATION

DETROIT

SPRING SEASONAL MENU

cocktails

ANNIVERSARY COCKTAIL \$9

CACHACHA BRASILIAN RUM WITH MUDDLED WITH FRESH LIME, MINT, AGAVE AND TOPPED WITH GINGER BEER SERVED WITH A RED WINE FLOAT

CUCUMBER DELUX \$10

FRESH CUCUMBER AND MINT MUDDLED WITH GIN, GINGER LIQUEUR AND TOPPED WITH SODA WATER

GARDEN OF EDEN \$9

CAMPARI AND GRAND MARNIER SHAKEN WITH FRESH LIME JUICE AND AQUAFABA FOR A FROTHY, HERBAL FINISH.

coffee & tea

PISTACHIO LATTE \$4.25

HOUSEMADE PISTACHIO SYRUP, STIRRED INTO A CLASSIC LATTE.

PEACH BLACK ICED TEA \$4.50

FRESH BREWED RISHI PEACH BLACK TEA SERVED WITH OUR HOUSEMADE GINGER SYRUP

SODA DE'TWAH \$4.50

SPARKLING WATER SERVED WITH HOUSEMADE LAVENDER SYRUP, HALF & HALF AND TOPPED WITH BUTTERFLY PEA POWDER