

‹COCKTAILS›

Fanoos Martini

Gray Goose Vodka or Beefeater Gin, garnish with olives shaken or stirred

Moscow Mule

Russian Standard Platinum, ginger ale, fresh squeezed lime

Orange Fizz

Ketel One Orange Vodka, fresh orange juice, club soda

Classic Dirty

Ketel One Vodka, olive juice, olive garnish

Mojito

Bacardi rum, muddled mint leaves, simple syrup, with fresh lime

Top Shelf Margarita

Patron Tequila, Cointreau, fresh lime juice, garnish with lime

House Margarita

Tequila, triple sec, fresh lime, margarita mix

Cosmopolitan

Fris vodka, triple sec, fresh lime juice, cranberry juice

Apple-Tini

Fris vodka, sour apple schnapps, sour mix

Pomegranate-Tini

Fris vodka, pomegranate punch

‹SPIRITS›

Vodka

Grey Goose | Smirnoff | Pinnacle
Russian Standard Platinum | Absolute
Ketel One Orange | Ketel One | Fris

Tequila

Patron | Cuervo El | Polbre

Cognac

Courvoisier VS | Hennessy VS

Rum

Bacardi

Bourbon Whiskey

Maker's Mark
Even William's | Jack Daniel's

Scotch Whiskey

Johnnie Walker Black
Dewar's | Chivas Regal

Liqueurs

Bailey's | Disoronna Amaretto
Grand Marnier

Gin

Beefeater



FANOOS

PERSIAN CUISINE AND EVENTS

◀RED WINE▶

Cabernet Sauvignon

Silverado Estate, Nappa Valley, CA
BV Coastal Estates, Central Coast, CA
Louis Martini, Sonoma Country, CA

Merlot

Bogle, Clarksburg, CA
Blackstone, CA

Shiraz

McWilliam's, Australia
Jacob's Creek, Australia

Pinot Noir

Castle Rock, Willamette Valley, OR
Robert Mondavi, Private Selection, CA

Chianti

Frescobaldi Castiglioni, Italy

◀WHITE WINE▶

Chardonnay

Morgan Metalico, Monterey, CA
J.Lohr, Central Coast, CA

Pinot Grigio

Feuto Arancio, Italy

Riesling

Hogue Columbia Valley, WA

◀BEER▶

Heineken
Corona Extra
Corona Light
Sweet Water 420
Budweiser
Bud Light



FANOOS

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