

A close-up photograph of a bartender's hands pouring a vibrant green liquid from a copper shaker through a fine copper strainer into a clear coupe glass. The bartender is wearing a silver ring on their finger. The background is softly blurred, showing a bar setting with a black textured mat.

Foodz Craft Cocktails

FOODZ
catering

Craft Cocktails

FEMME FETALE

As dangerous as the name implies, this layered libation juxtaposes rich fruit and a kick of spice.

Bourbon - Sherry - Chai-infused Sweet Vermouth - Pomegranate - Lemon - Hibiscus Syrup



AGAVE SMASH

A bright and refreshing summer refresher. This tequila cocktail brings layers of citrus, spicy ginger and fresh lemon verbena.

Tequila - Lime - Ginger - Lemon Verbena - Creole Shrub



GARDEN GIMLET

An herbaceous concoction of citrus and savory. This fusion of botanical flavors is perfect for a warm summer's day.

Gin - Lime - Cucumber - Basil

LAVISH LEMONADE

A lovely combination of lavender and citrus. This bubbly highball quenches your thirst.

Vodka - Lemon - Lavender - Bitters



CONTACT US ABOUT CUSTOM COCKTAIL REQUESTS

MEET YOUR MIXOLOGIST

MAX LIZOTTE *is a long time Seattle native and has spent over a decade catering and bartending. He is a classically trained Mixologist with a reverence for the Classics but has an innovative eye on the present and future. This is how he approaches craft cocktailing, by using modern techniques to highlight and add flavor profiles to create liquid magic.*

