



SELANNE STEAK TAVERN



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“7” NEW SIP-LUSCIOUS AUTUMN COCKTAILS CREATED BY SELANNE STEAK TAVERN’S PRO MIXOLOGISTS

LAGUNA BEACH, Calif. (September 17, 2021) – [Selanne Steak Tavern](#) is known for its outstanding creative cocktails that change seasonally. Now, the iconic contemporary steakhouse is unveiling seven newly created quaffs to usher in the energy and sense of new adventures that come with fall.

New cocktails were developed and carefully chosen by beverage savvy General Manager Chad Sisco with the enthusiastic assistance of bartenders Justin Wade and Art Gill. The lucky seven are available throughout Selanne Steak Tavern – to be enjoyed pre, during or post a splendid dinner in the restaurant or, of course, on their own at the bar.

With hues of tangerine, pink and berry, the new libations are lovely to look at and photograph. The names are suggestive of the fall including *The Great Pumpkin* and *Harvest Moon*, and they are bursting with aromatic, full-of-flavor and satisfying tastes – pumpkin spice, orange bitters, cinnamon, blackberry – all combined with fine specialty liquors. All the new cocktails are \$15 each, as well as older favorite signature drinks such as *Spicy Pear*, *Velvet Alley* and *The Hat Trick*.

Selanne’s new fall specialty cocktails include the following seven sip-tastic pleasures:

- **Charlatan** featuring Buffalo Trace Bourbon, cinnamon simple, lemon, egg white
- **The Great Pumpkin** created with Stoli Vanilla, pumpkin spice puree, cream, graham cracker rim
- **Harvest Moon** concocted with Libre Cinnamon Tequila, simple, orange bitters
- **Sexy Eyes** made with Grey Goose L’Orange, shiso, cranberry, simple
- **Sunday Best** composed of Casamigos Reposado Tequila, blackberry, lime, jalapeno agave syrup
- **Spice of Life** with Stoli Vanilla, Pama Liqueur, cinnamon simple, lime
- **Dream Walkin’** created with Hendrick’s Gin, lemon, simple, Pama Liqueur, Q Grapefruit Tonic

About Selanne Steak Tavern

Selanne Steak Tavern, located at 1464 South Coast Highway in Laguna Beach, opened in November 2013 and is owned by Hockey Hall of Famer Teemu Selanne and local Orange County businessman Kevin Pratt. Housed in a reimagined 1934 historic home along the Pacific

Coast, it's an upscale contemporary steak house with an upstairs dining room, downstairs tavern and bar area, a wine room for more intimate dining and two patios for alfresco dining. The restaurant supports local farms and fisheries that practice sustainability and humane practices. Menus feature the finest of steaks and seafood served with a variety of accompaniments enhanced by herbs from the restaurant's herb garden. Along with its carefully selected California-focused wine list, craft signature cocktails are created from quality farmers market produce, homemade mixers and top-notch shelf spirits.

Selanne Steak Tavern is open for dinner nightly starting at 5 p.m. For reservations and more information, call 949-715-9881 or visit www.selannesteaktavern.com.

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