

COCKTAILS

SPRITZ

- BREAK UP BUBBLES** 2oz \$14
gin, elderflower, caraway infused maraschino, citrus,
vanilla, basil, cucumber, bubbles
- CHAMPAGNE MAI TAI** 🍸 2oz \$14
rum, grand marnier, orgeat, passion fruit, absinthe, bubbles
- COFFEE & BUBBLES** 2oz \$14
rum, amaro, coffee, cardamom, clove, foamer, bubbles
- LAVENDER FRENCH 75** 2oz \$14
gin, coconut rum, green chartreuse, lavender balsamic, basil, bubbles
- TOT "THAT ONE TIME"** 2oz \$15
gin, campari, ginger, citrus, patchouli,
house-made caraway & lavender bitters, bubbles
- ANGO (ANGOSTURA) SPRITZ** 2oz \$16
bitters, citrus, grenadine, foamer, cream, bubbles
- GUNSMOKE** 🍸 2oz \$16
gin, ginger, orgeat, citrus, red pepper & clementine bitters,
boba, peat – bamboo ash & almond oil
- I NEED MY REST** 2oz \$16
tequila, cacao, red pepper and clementine infused vodka,
citrus, cinnamon, bubbles
- SPARKLING (SBAGLIATO) NEGRONI** 2oz \$16
gin, campari, absinthe, caraway, fennel,
toasted star anise, bubbles, chardonnay

MODERNIST LIBATIONS

- SMOKE** 2¼oz \$18
whiskey, sweet vermouth, cynar, vanilla, Islay scotch, cinnamon, smoke
- BLUSHING HUMMINGBIRD** 2¼oz \$19
strawberry infused gin, caraway infused maraschino, aperol,
sherry fino, house made bitter, nitro infused tea, rosemary
- BONNIE** 2½oz \$20
sloe gin, vermouth, crème de violette, house-made anise
& black plum bitters, patchouli, bubbles — licorice smoke
- BUTTER LOVERS** 2oz \$21
cognac, rum, coconut, dill infused gin, vanilla,
popcorn butter foam — served with popcorn
- CASCARA MARTINI "ESPRESSO MARTINI"** 2oz \$21
cacao infused mezcal, rum, dill infused gin,
espresso 3 ways — roasted espresso bean air
- EL PRESIDENTE** 2¼oz \$21
aged rum, islay scotch, cinnamon infused vermouth,
cuban spices, house-made cola bitters, cracked pepper
- FORTUNE** 2¼oz \$21
mezcal, rum, cacao, cardamom, cilantro, clove smoke,
house-made coconut caviar
- MADAME DE POMPADOUR
"POMEGRANATE MARTINI"** 2½oz \$21
mezcal, pomegranate, amaro, dill bitters, grenadine,
citrus – smoked with pomegranate
- ARCHANGEL** 2¼oz \$25
scotch, Islay scotch, cacao, Lapsang Souchong, coffee,
bitters, house-made pickled cherry, clove & hickory smoke
UPGRADE JOHNNY WALKER BLUE **\$55**
- DAVEY JONES** 3oz \$25
orange infused macallan, punt e mes,
cardamom infused pernod, amaro montenegro, rosemary haze
- STOP AND SMELL THE ROSÉ** 3oz \$25
cocchi rosa, aperol, nitro infused earl grey, bergamot, vanilla,
citrus, rosé, cardamom tincture, coconut and basil air
- YASUKE "BLACK SAMURAI"** 2¼oz \$25
mushroom infused Suntory Toki whisky, soy sauce, amaro,
coffee liqueur, house-made chinese 5 spice bitters,
black truffles — roasted espresso bean air

HOT (TODDY) LIBATIONS

- CAFFÉ CORRETTO** 2oz \$18
rye, amaro, maple infused rye, espresso, vanilla, nutmeg,
house-made bitters, butter
- SNUGLY CHAMOMILE** 5oz \$40
chamomile infused blanco tequila, thyme infused spiced rum,
elderflower, lillet, tea, fennel bitters, thyme salted butter
SERVED TABLESIDE WITH KITCHEN REPAS. MIN. 2 PERSONS PER ORDER
- TIPSY TEA SERVICE** 5oz \$40
green chartreuse, cognac, cardamom infused pernod,
cacao, anise, black pepper, rosemary, matcha, rosemary butter
SERVED TABLESIDE WITH KITCHEN REPAS
MIN. 2 PERSONS PER ORDER

COCKTAILS

ENGINEERED LIBATIONS

- MONK FASHIONED** 2oz \$15
gin, yellow chartreuse, lillet blanc, fernet-branca, vanilla
- THE BELAFONTE** 2oz \$15
green chartreuse, tequila, citrus, chai, coconut milk, cinnamon
- NEWLY FASHIONED** 2oz \$16
bourbon, house-made raisin bitters, rosemary
- APRICOT SOUR** 2oz \$18
cognac, apricot brandy, citrus, mint, egg, house-made bitters
- CAPSAICIN** 2oz \$18
sotol, yellow chartreuse, elderflower liqueur, szechuan, red pepper clementine, citrus, hot sauce, foamer
- CASABLANCA** 2¼oz \$18
whiskey, cognac, balsamic lavender, cardamom tincture, house-made bitters, saffron tea ice cube
- FEMME FATALE** 2oz \$18
thyme infused spiced rum, elderflower, yellow chartreuse, citrus, vanilla, house-made raisin bitters, mace tincture
- FERGHANA "LYCHEE MARTINI"** 2¼oz \$18
cherry & olive infused vodka, lychee shrub, dry vermouth, house-made lychee & lavender bitters — cherry infused lychee nut
- GARDENS OF BABYLON**  2oz \$18
thyme infused spiced rum, coconut, citrus, beet vinaigrette, balsamic lavender, bitters, pistachio oil
- KING OF CARROT FLOWERS**  2oz \$18
aquavit, aperol, amaro, immersed carrot cake water, raisin bitters, foam – edible flower
- NANO LONO** 2oz \$18
banana infused rum, amaro, house-made buttered oat bitters, dates, mace, coconut foam
- OAXACA SOUR** 2oz \$18
cacao infused mezcal, reposado, sweet vermouth, red pepper and clementine infused vodka, citrus, caraway, fennel, egg white, pink Himalayan salt, smoked cacao
- PAYDAY** 2oz \$18
rose gin, lavender infused brandy, citrus, vanilla, house-made bitters, lavender dust
- THE TRUFFLE MARTINI** 2oz \$18
gin, elderflower, coconut rum, salt, truffle oil, fresh dill
- VANTA BLACK** 2oz \$18
fernet-branca, crème de violette, cardamom infused pernod, lavender balsamic, citrus, bitters, bamboo ash, eucalyptus, basil dust
- VICEROY** 2oz \$18
white chocolate infused reposado, rosa, bitters, olive brine, lavender & balsamic, cardamom – saffron & white chocolate olives
- THE DEVIL'S FAVOURITE** 2oz \$21
vanilla infused cognac, cinnamon infused vermouth, gun powder grapefruit bitters, chai, bamboo ash ice-cube

UNTITLED ABSINTHE

CLASSIC ABSINTHE DRIP — MINIMUM 2 PEOPLE PER ORDER
REQUIEM METHOD - \$3 ADD ON CHARGE

- DILLON'S SMALL BATCH ABSINTHE** 1oz \$15
canada
- ST. GEORGE ABSINTHE VERTE** 1oz \$15
california
- EMILE PERNOT ABSINTHE** 1oz \$17
france
- LUCID ABSINTHE SUPÉRIEURE** 1oz \$17
france

ABSINTHE COCKTAILS

- ABSINTHE COLADA** 2oz \$18
absinthe, rum, fernet branca, pineapple, coconut milk, mint
- ISLAND FAIRY** 2oz \$18
absinthe, coconut, chartreuse, pineapple, citrus, vanilla, egg white, cardamom tincture, hawaiian black lava sea salt