

COCKTAILS

SIGNATURE 16

PSL

Casamigos Blanco, Horchata de Arroz,
Spiced Molecular Air

The taste of fall in a glass, this take on an iced latte uses a rich rice milk topped with a light and potent molecular air of seasonal spices.

Lost & Lonely

Goslings 151, Allspice Syrup, Kensington Bitters,
Smoked Sea Salt Atomizer

This flavour bomb packs a wallop. With rich spice and sultry molasses notes this over-proof rum old-fashioned will keep you warm through the season.

Vielle Ferme

Hennessey VS, Citric Acid Solution,
Sage & Orange Oil Syrup, Club Soda, Angostura Bitters

An orchard in a glass, paired with sage and orange and the heavenly aromas of aged cognac to bring you to the countryside.

Nightfall

Tanqueray 10, Citric Acid Solution,
Guinness Reduction, Prosecco

Sparkling acidity clears the way for a lightly sweet, yet velvety smooth, burst of green apple and dark luscious malt.

CLASSIC 18

Naked & Famous

Sombra Mezcal, Aperol, Yellow Chartreuse, Lime

Fatigue

Jack Daniels, Maraschino Liqueur, Angostura Bitters, Grapefruit Juice

Treacle

Bacardi 10 Diez, Simple Syrup, Angostura Bitters, Apple Juice Float

Gypsy Queen

Belvedere, Benedictine, Angostura Bitters

WINE BY THE GLASS

SPARKLING

La Marca, Prosecco

Veneto, Italy

6oz

14

Moët & Chandon, Champagne

Champagne, France

25

WHITE

Canyon Road, Pinot Grigio

California, U.S.A

6oz

12

9oz

16

Mission Hill Five Vineyards, Pinot Blanc

British Columbia, Canada

15

19

Whitehaven, Sauvignon Blanc

Marlborough, New Zealand

13

17

William Hill, Chardonnay

California, U.S.A.

13

17

Juliette, Rose

Provence, France

14

18

Adamo, Gewurztraminer

Ontario, Canada

13

17

RED

Mirassou, Pinot Noir

California, U.S.A

6oz

12

9oz

16

Alamos, Malbec

Mendoza, Argentina

13

17

Gabbiano, Chianti

Tuscany, Italy

13

17

Louis M. Martini, Cab. Sauvignon

California, Sonoma Valley

15

19

19 Crimes, Shiraz

South Australia, Australia

14

18

7 Deadly Zins, Zinfandel

California, U.S.A

17

22

Rodney Strong, Merlot

California, U.S.A

16

20

WINE BY THE BOTTLE

SPARKLING

La Marca, Prosecco Veneto, Italy	65
Moët & Chandon, Champagne Champagne, France	165
Moët & Chandon Rose, Champagne Champagne, France	180
Moët & Chandon MAG, Champagne Champagne, France	330
Veuve Clicquot Brut, Champagne Champagne, France	200
Veuve Clicquot MAG, Champagne Champagne, France	380
Dom Perignon Brut, Champagne Champagne, France	575
Ace of Spades Brut, Champagne Champagne, France	750

WHITE

Canyon Road, Pinot Grigio California, U.S.A	45
Mission Hill Five Vineyards, Pinot Blanc British Columbia, Canada	55
Whitehaven, Sauvignon Blanc Marlborough, New Zealand	48
William Hill, Chardonnay California, U.S.A.	48
Juliette, Rose Provence, France	52
Adamo, Gewurztraminer Ontario, Canada	50
VieVité, Rosé Côtes de Provence, France	72

RED

Mirassou, Pinot Noir California, U.S.A	45
Alamos, Malbec Mendoza, Argentina	48
Gabbiano, Chianti Tuscany, Italy	48
Louis M. Martini, Cab. Sauvignon California, Sonoma Valley	55
19 Crimes, Shiraz South Australia, Australia	52
7 Deadly Zins, Zinfandel California, U.S.A	65
Rodney Strong, Merlot California, U.S.A	58

BOTTLE SERVICE

BOTTLE SERVICE PACKAGES SERVED WITH 3 COMPLIMENTARY MIXERS
CHOICE OF: SODA, TONIC, COKE, SPRITE, GINGER-ALE, ORANGE,
CRANBERRY JUICE, GRAPEFRUIT JUICE

VODKA

Tito's	260
Grey Goose	260
Belvedere	260
Stolichnaya Elit	350
Grey Goose 1750ml – MAG	600

RUM

Bacardi 8	230
El Dorado 15	250
Bacardi Ron Maestro	260

GIN

Bombay Sapphire	260
Hendrick's	275
The Botanist	275

TEQUILA

Tromba Blanco	260
Casamigos Reposado	380
Patron Silver	375
Don Julio 1942	500
Clase Azul	600

WHISKEY

Woodford Reserve	260
Johnnie Walker Black	280
Glenlivet 12yr	350
Macallan Sienna	500
Johnnie Walker Blue	750

COGNAC

Hennessy VS	350
Hennessy VSOP	440
Hennessy XO	800
Rémy Martin VSOP	440
Rémy Martin XO	800

TO EAT...

BITES & SHAREABLES

Shishito Peppers 8

gochujang-lime aioli

Hummus 10

lemon oil, za'atar, sumac, pita

Fried Brussel Sprouts 14

compressed apples,
pecorino romano, black sesame,
pomegranate seeds, awesome sauce

Shrimp Cocktail 16

lemon, cocktail sauce

Nashville Hot Chicken Wings 16

cayenne-garlic glaze,
white bread, pickles

Buttercup Squash Salad 16

baby kale, toasted grains, pepitas,
feta, dried cranberries,
whole-grain mustard vin

Charcuterie Board 24

selection of three cured meats,
antipasto, olives, grainy mustard, crostini

Cheese Board 26

selection of three cheeses,
honey comb, dried fruit,
compote, crostini

BEER

DOMESTIC

Budweiser	9
Bud Light	9
Bud Light Radler	9
Mill St. Organic	9
Brickworks Batch Cider	12

IMPORTED

Stella Artois	10
Corona Extra	10
Guinness	14

NON-ALCOHOLIC

WATER

Acqua Panna 750ml	8
Perrier 220ml	6
San Pellegrino 750ml	8
San Pellegrino 500ml	6
Acqua Panna 500ml	6

SODA, ETC.

Blackberry-Pomegranate	8
Lemonade	7
Cranberry Soda	7
Fever Tree Tonic 220ml	6
Juice	4
Cold Brew Coffee	7
Coke, Diet Coke, etc.	4

VIRGIN COCKTAILS

Berry Mojito	8
Mint, Lime, Mixed Berries, Simple	
Margarita	8
Lime Juice, Agave Syrup, Salt	

RED BULL

Original	7
Sugar-Free	
Yellow Edition	
Summer Edition	
Green Edition	