



COCKTAILS



OXFORD NO SOCKS

15

tropical and fresh with tequila, vanilla and citrus



AGUA VERDE

15

tequila and wild agave mezcal pair for a vegetal and spice forward refreshing highball



RIPTIDE

16

escapist take on a classic negroni made with roasted pineapple averna, rum and bruto americano



GROW A PEAR

15

tequila, prickly pear, fresh lime juice, with a ginger-maple syrup and spiced plum soda



FRESH TO DEATH

16

Four peel gin, spiced pear liqueur and fresh citrus with lemongrass and cinnamon syrups



KIR KISSES*

14

fluffy and bright collides with cava for a fun and fruity low-ABV egg white cocktail



VIVA LA VIDA

16

refreshing Oaxacan take on a clarified milk punch with mezcal, citrus and nocino



VENDETTA

16

sazerac inspired with a rye and cognac split and notes of blood orange



STATE FAIR OLD FASHIONED

17

apricot infused bourbon, apple brandy, almond demerara, chocolate-walnut bitters, candied almonds



ESPRESSO MARTINI

15

classic Aussie favorite featuring Proud Mary espresso, vodka and coffee liqueur



SHARE PLATES

SAVORY

SHELBY NUT MIX	6
<i>cumin, espelette pepper, fennel seed</i>	
SMOKED WHITEFISH & FINANCIERS	16
<i>lemon glaze, fresh herbs</i>	
“ESCAR-NO”	16
<i>cremini mushrooms with smoked butter, parsley breadcrumbs and mushroom bouillon</i>	
SHRIMP COCKTAIL	19
<i>spicy tomato marmalade, fresh horseradish</i>	
BEEF TARTARE*	22
<i>raw short rib, beef mignonette, iceberg and crostini</i>	
CHARCUTERIE	24
<i>rotating daily selection</i>	
CHEESE PLATE (3OZ/6OZ)	12/24
<i>rotating daily selection</i>	

SWEET

MILLIONAIRE SHORTBREAD	11
<i>rye flour shortbread, sticky caramel, chocolate</i>	
SEMOLINA CAKE	14
<i>rhubarb jam, buttermilk pudding and Amaro Nonino</i>	