



## COCKTAILS



### MADEMOISELLE

15

*floral and fragrant with chamomile gin, singani 63, lemon, honey and cardamom*



### 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*



### FIJI FLIP

17

*Silky and smooth featuring Fiji rum, creme de banane, velvet falernum, yellow chartreuse and a whole egg*



### 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 PLATE	24
<i>rotating daily selection of sliced cured meat</i>	
CHEESE PLATE (3OZ/6OZ)	12/24
<i>rotating daily selection of cheeses</i>	

## SWEET

CHOCOLATE CREMEAUX	11
<i>whipped maple syrup, caramel, sea salt</i>	
YOGURT & VANILLA BEAN MOUSSE	14
<i>frozen buttermilk, sour cherry jam</i>	