



COCKTAILS



MADEMOISELLE

15

floral and fragrant with chamomile gin, Singani 63, St Germain, lemon, honey, cardamom



DR. GREENTHUMB

15

spice forward with thai pepper and cucumber infused aquavit, green chile vodka, green chartreuse and lime



NAIN ROUGE

16

deceptively devilish with mezcal, Solerno, Ancho Reyes, lime, raspberry vanilla syrup and blood orange dust



THE ANTIDOTE

15

summer crusher with tequila, Italicus, dry curaçao, Coco Lopez, lemon, pineapple oleo and Hpnotiq foam



FRESH TO DEATH

16

fruit forward with four peel gin, spiced pear liqueur, lime and orange juice, lemongrass and cinnamon syrup



FIJI FLIP

17

creamy and smooth featuring Isle of Fiji rum, creme de banane, velvet falernum, yellow chartreuse and an egg



THE END IS CLEAR

16

pisco based clarified milk punch with dolin blanc, St Germain, nocino, carrot, citrus and ginger-maple syrup



ACE HIGH

16

smoky and boozy featuring scotch, elote liqueur, Dolin Blanc, Cocchi Americano, and tobacco bitters



STATE FAIR OLD FASHIONED

17

apricot infused bourbon, apple brandy, black walnut and orange bitters, almond demerara, candied almonds



ESPRESSO MARTINI

15

classic Aussie favorite featuring Proud Mary espresso, American vodka and St George 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	22
<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	12
<i>marsala cream, coffee soaked sponge cake, chocolate crunchies</i>	
CHEESECAKE	12
<i>pecan crust, concord grapes, preserves blueberries and lemon thyme</i>	