



C O C K T A I L S



MADEMOISELLE 16

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

ACE HIGH 16

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



NAIN ROUGE 17

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

THE END IS CLEAR 18

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



DR. GREENTHUMB 15

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

FIJI FLIP* 18

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



STATE FAIR OLD FASHIONED 17

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

THE ANTIDOTE 16

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



NEGRONI HAWK 16

our take on a mezcal negroni with Creme de Mure, Cardamaro and blackberries

ESPRESSO MARTINI 16

classic Aussie favorite featuring Proud Mary espresso, American vodka and St. George coffee liqueur



ENIGMA 12

refreshing non-alcoholic cocktail with elderflower cordial, roasted peppercorn and amaro soda





S H A R E P L A T E S

SAVORY

SHELBY NUT MIX 7
cumin, espelette pepper, fennel seed

SMOKED WHITEFISH & FINANCIERS 17
lemon glaze, fresh herbs

“ESCAR-NO” 18
*cremini mushrooms with smoked butter,
parsley breadcrumbs and mushroom bouillon*

SHRIMP COCKTAIL 19
spicy tomato marmalade, fresh horseradish

BEEF TARTARE* 22
*raw short rib, beef mignonette, iceberg
and crostini*

CHARCUTERIE PLATE 22
rotating daily selection of sliced cured meat

CHEESE PLATE (3/6OZ) 14/27
rotating daily selection of cheeses

SWEET

POOR MAN'S BREAD PUDDING 16
maple cream, apple cider, and meyer's rum

FLOURLESS CHOCOLATE CAKE 13
genepy cream, Proud Mary coffee caramel