SIGNATURE COCKTAILS

19 THE MASTODON

TROPICAL
JUICY
TART

♦♦♦

Rhum
Bourbon
Pineapple Juice
Passionfruit Liqueur
Licor 43
Maraska Maraschino

17 SAKURA NEGRONI

HERBAL
BITTERSWEET
BOLD

♦♦♦

Citadelle Gin
Byrrh
Campari
Sakura Tea

TWO PEAR 17

SWEET
REFRESHING
JUICY

♦♦♦

Blanco
Pear Liqueur
Spiced Pear Liqueur
Pear Syrup
Lime Juice
Riesling Foam

MIRRA 18

SMOKY
HERBAL
COMPLEX

♦♦♦

Agua Magica Mezcal
Yellow Chartreuse
Lime Juice
Absinthe
Ancho Reyes

21 SADDLE UP

SPIRIT FORWARD
CARAMEL
SMOKE

♦♦♦

Lot 40 Rye Whiskey
R.L. Seale
Leather
Benedictine
Oloroso
Tobacco
Smoke

15 EVELYN'S MARTINI

COMPLEX
SAVORY
BOOZY

♦♦♦

Plymouth Gin
Evelyn's Olive Brine
Dolin Extra Dry Vermouth
Rosemary Olive Oil

18 MY FOOLISH HEART

LIGHT
BOTANICAL
SLIGHTLY SWEET

♦♦♦

Plymouth Gin
St, Germain
Lemon Juice
Champagne Syrup
Raspberry Foam

VENUSIAN 17

SMOKY
COMPLEX
BOLD

♦♦♦

Corazon Tequila
Agua Magica Mezcal
Cocchi Rosa
Lime
Floral
Spices
Soda

THAI TEA SOUR 19

NUTTY
COMPLEX
EASY

♦♦♦

Elijah Craig Bourbon
Thai Tea
Kota Pandan Liqueur
Lemon
Yellow Chartreuse

NA COCKTAILS

14 | POM SPRITZ

REFRESHING
SWEET
TART

♦♦♦

Lyre's
Pomegranate Juice
Lime
Mineral Water

13 | MAPLE GINGER MULE

SWEET
REFRESHING
PUNCHY

♦♦♦

Ginger Syrup
Maple Syrup
Lemon Juice
Sparkling Water

NO WORDS | 16

HERBAL
COMPLEX
BITTERSWEET

♦♦♦

Proprietary tea blend
Honey
Luxardo
Lime

CLASSIC COCKTAILS

16 | ESPRESSO MARTINI

RICH
COMPLEX
SLIGHTLY SWEET

♦♦♦

Wheatley Vodka
Espresso
French Oak Vanilla

15 | HANKY PANKY

HERBAL
BOTANICAL
RICH

♦♦♦

Plymouth Gin
Sweet Vermouth
Fernet Branca

LAST WORD | 18

HERBAL
TART
BOTANICAL

♦♦♦

Plymouth Gin
Green Chartreuse
Lime

BLACK MANAHATTAN | 17

RICH
COMPLEX
SILKY

♦♦♦

Willett Whiskey
Averna
Black Walnut bitters
Orange bitters

WHITE & ROSE

AMEZTOI, TXAKOLINA ROSE 'RUBENTIS' ♦ 15/55

ISH SPARKLING ROSÉ (N/A) ♦ 14/50

G.D. VAJRA, LANGHE BIANCO "DRAGON" ♦ 15/55

RED

RAEBURN, CABERNET SAUVIGNON ♦ 16/60

G.D. VAJRA, BARBERA D'ALBA, BAROLO ♦ 16/60

BUBBLY

AVINYO RESERVA BRUT CAVA ♦ 14/50

ISH ESPUMANTE (N/A) ♦ 14/50

VEUVE CLICQUOT BRUT YELLOW LABEL, CHAMPAGNE ♦ 25 /100

DOM PERIGNON CHAMPAGNE BRUT, 2013 ♦ 400

BEER

BEER & SHOT ♦ 7 CHAMPAGNE VELVET ♦ 5

AUSTIN BROTHERS 45ER IPA ♦ 6

ANXO CIDER BLANC ♦ 9

UNTITLED ARTS AMERICAN GOLD (N/A) ♦ 7

SMALL PLATES

SHELBY NUT MIX ♦ 8.50
truffled marcona almonds & peppered almonds

EVELYN'S OLIVES ♦ 9.50
twice pickled house olives

MUSHROOM LEEK DIP ♦ 18
stoney creek mushtoom, caramelized leeks, gruyere, crostini

CHARCUTERIE ♦ 28
fennel salame, irish cheddar, calabrian fig jam, creamy dijon, dried stone fruit, bar nuts, & Evelyn's olives

YELLOWFIN TUNA ♦ 24.50
Ortiz Spanish white tuna, pickled vegetables, remoulade, house made crackers

LARGE PLATES

SHORT RIBS ♦ 38
sous vide beef, miso gastrique, rainbow carrot, scallion

CROQUE MONSIEUR ♦ 15
dearborn ham, creamy dijon, swiss, bechamel, gruyere

DESSERTS

CREME BRULEE ♦ 13.50
egg custard with bruleed cane sugar

VEGAN TIRAMISU ♦ 12.50
raw vegan tiramisu with chocolate ganache