



## C O C K T A I L S



### HELIOS 18

*refreshing & herbal tequila highball with patron, thai spiced falernum, cinnamon, bay leaf, CO2*

### DEAD KINGS 18

*savory take on an old fashioned featuring elijah craig bourbon, weiss bourbon, miso, sunflower, calvados, angostura, black walnut*



### COLD NIGHT AIR 17

*classic gin martini reimaged with tanqueray gin, lustau blanc vermouth, cocchi americano, tomato, olive*

### NEON DEMON 17

*refreshing, complex & absinthe forward with pernod absinthe, benedictine, maraschino liqueur, lime curd, cucumber, shiso*



### FORGOTTEN RICHES 16

*juicy, low ABV with txakolina rose, fino sherry, cocchi rosa, lacto strawberry, grapefruit, mint*



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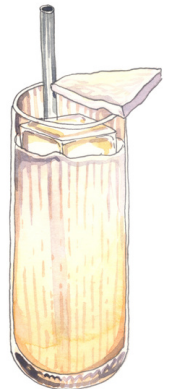
**THE GREAT ESCAPE 18**  
*bright, smoky & lightly spicy with leblon cachaca, montelobos mezcal, suze, grilled peach, sunflower, kashmiri chili, lemon, herbes de provence*

**SHADES OF LIGHT 17**  
*playful and surprising with probitas rum, pisco, white port, mango, verjus, bitter bianco, yogurt, ginger*



**TALKING WITHOUT SPEAKING 17**  
*light, spirit forward & surprising with toki japanese whiskey, hokkaido milk tea, nikka yoichi single malt, bergamot*

**DESTINATION WEDDING 17**  
*bright & rich highball with grey goose vodka, cocoa butter, pandan, passionfruit, coconut water, CO2*



**ESPRESSO MARTINI 16**  
*Detroit's best espresso martini and a classic aussie favorite featuring fresh proud mary espresso, reyka vodka and coffee liqueur*



## N / A C O C K T A I L S

**ESCAPE AMBIENCE 13**  
*bright and quaffable showing notes of grapefruit and cucumber with coconut water, lyre's italian spritz, cucumber, grapefruit, and lemon*



**HOUSE CALL 12**  
*floral and spice forward with cinchona, gentian root, grapefruit, orange, lemon zest, black and pink peppercorn, cardamom, anise and lemongrass*

**ESPRESSO & TONIC 10**  
*classic combo where carbonation meets caffeination, offering subtle sweetness, earthiness and a hint of citrus, with proud mary espresso and tonic*





# S H A R E P L A T E S

## SAVORY

**BURRATA** 21  
*sun-dried tomato, castelvetrano olive, evoo*

**CHEESE PLATE** 19  
*chef selected imported cheeses & accompaniments*

**PIMENTO SPREAD** 15  
*vermont cheddar, mayonnaise, pimento peppers*

**BEEF CARPACCIO\*** 20  
*raw eye round, tonnato, capers, arugula, parmesan*

**CHARCUTERIE PLATE** 24  
*chef selected imported cured meat & accompaniments*

**WHITEFISH DIP** 19  
*smoked trout, herbs, crème fraiche, smoked olive oil*

## SWEET

**CHEESECAKE** 10  
*new york style cheesecake with seasonal accoutrements*