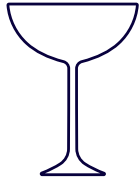


SIGNATURE COCKTAILS



ENDLESS SUMMER ♦ 18

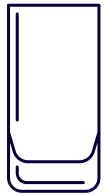
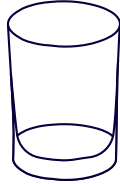
BRIGHT - TOASTED - CRISP

Ketel One Vodka | Jasmine Tea | Curacao | Yogurt | Cocchi Americano | Ginger | Lemon Foam

20 ♦ UNIVERSAL CONSTANT

CLASSIC INSPIRED - SAVORY - SPIRIT FORWARD

Russell's 10 Year Bourbon | Browned Butter | Sage Amontillado | Benedictine | Pecan



HIGH LINES ♦ 18

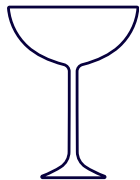
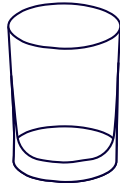
HIGHBALL - REFRESHING - JUICY

Courvoisier VSOP Cognac | Weiss Aquavit | Charred Blueberry | Pasubio | Lemongrass | Sparkling Rosé

18 ♦ FEAR OF FALLING

SAVORY - SMOKY - MILDLY SPICY

Montelobos Mezcal | Chili Crisp | Caramelized Corn | Grapefruit | Tarragon



ESPRESSO MARTINI ♦ 17

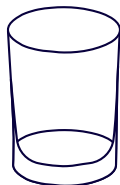
CLASSIC - INVIGORATING - LUXURIOUS

Grey Goose Vodka | Proud Mary Espresso NOLA Coffee Liqueur

21 ♦ WELL'S SUPPER CLUB

FLIP - SAVORY - LUXURIOUS

Toki Japanese Whiskey | Waffle | Toasted Cream | Maple | Chicken | Whole Egg



SIGNATURE COCKTAILS



VELVET ORCHARD ♦ 21

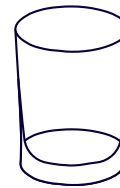
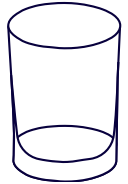
HIGHBALL - FRUIT FORWARD - REFRESHING

Slivovitz Plum Brandy | Pastry Cream | Fermented Plum | Noyaux | Orgeat | Marigold | Ume

20 ♦ FINDING SOLACE

COMPLEX - BRIGHT - HERBACEOUS

Patron Tequila | Leblon Cachaca | Green Curry | Verjus | Cucumber | Malt | Agave | Absinthe



CHAMPIONS BREAKFAST ♦ 20

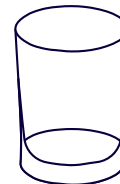
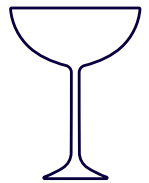
CLARIFIED - EXPERIMENTAL - RICH

Lot 40 Rye Whiskey | Port | Donut | Espresso | Whey

19 ♦ ON YOUR MIND

SPARKLING - SWEATER WEATHER - BAKING SPICES

Roku Gin | Poached Pear | Pineau de Charentes | Shiso | Lustau Bianco



HANDMADE EGO ♦ 22

SPIRIT FORWARD - ADVENTEROUS - LUXURIOUS

R.L. Seale Rum | Johnnie Walker Black Label | Black Chanterelle | Raspberry | Oloroso Sherry

NON ALCOHOLIC

HOUSE COCKTAILS



SILVER LINING ♦ 14

NON-ALCOHOLIC - JUICY - HIGHBALL

Coconut Water | Blueberry | Lemongrass | Cardamom
N/A Sparkling Rosé

13 ♦ FINAL HOURS

NON-ALCOHOLIC - TROPICAL - CRUSHABLE

Lyre's Italian Spritz | Passionfruit |
Condensed Milk | Cinnamon | Lime



ESPRESSO TONIC ♦ 12

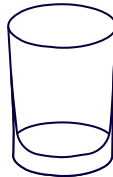
NON-ALCOHOLIC - ENERGIZING - BITTERSWEET

Proud Mary Espresso | Fever
Tree Mediterranean Tonic

15 ♦ SOFT REFLECTION

NON-ALCOHOLIC-COMPLEX-EARTHY

Verjus Blanc | Coffee Cordial | Cinnamon | N/A Amaro
Lucano



These are our versions of classic cocktails. Each one is made to highlight what we believe are the best traits of each cocktail.

DAIQUIRI ♦ 15

House Rum Blend | Lime | Lime Leaf | Absinthe

MARTINI ♦ 15

Gin | Vermouth Blend | Tomato | Frescatrano Olive

MARGARITA ♦ 15

Tequila | Manzanilla | Lime | Agave

OLD FASHIONED ♦ 15

Bourbon | Maple | Gomme | Angostura Bitters

BEER

BEER & SHOT ♦ 7

CHAMPAGNE VELVET ♦ 5

BELL'S TWO HEARTED ♦ 7

BLOM MEADWORKS PEAR GINGER CIDER ♦ 9

UNTITLED ARTS AMERICAN GOLD (N/A) ♦ 7

WINE

WHITE & ROSE

- AMEZTOI, TXAKOLINA ROSE 'RUBENTIS' ♦ 15/55
- WHITEHAVEN, SAUVIGNON BLANC ♦ 16/60
- SADHI, CENTRAL VALLEY, CHARDONNAY ♦ 16/60
- HUDSON RANCH, CARNEROS, CHARDONNAY ♦ 150

RED

- ANCIENT PEAKS, CABERNET SAUVIGNON ♦ 16/60
- G.D. VAJRA, BARBERA D'ALBA, BAROLO ♦ 16/60
- LYNMAR, RUSSIAN RIVER VALLEY, PINOT NOIR ♦ 150
- DOMAINE J. DENUZIERE, CROZES-HERMITAGE, SYRAH ♦ 75

BUBBLY

- AVINYO RESERVA BRUT CAVA ♦ 14/50
- DOM PERIGNON CHAMPAGEN BRUT, 2013 ♦ 400
- VEUVE CLICQUOT BRUT YELLOW LABEL, CHAMPAGNE ♦ 110

VIEW OUR FULL
SPIRITS LIST



SHAREPLATES

- SHELBY NUT MIX ♦ 8
choice of sweet or savory
- MARINATED OLIVES ♦ 7
- FROMAGE ET CHARCUTERIE ♦ 31
chef's daily selection of meat & cheeses

DESSERTS

- BASQUE CHEESECAKE ♦ 12
earl grey, cajeta casera
- CHOCOLATE MOUSSE ♦ 15
hazelnut pirouette, espresso