



C O C K T A I L S



EDGE OF COLOR 17

refreshing, layered, clarified cocktail with wild turkey long branch bourbon, falernum, grapefruit, lime, goat's milk and mulled wine

RIVERA 18

savory take on an old fashioned featuring elijah craig bourbon & rye, truffle, browned butter, maple and angostura



THE CONTINENTAL 17

aromatic & lightly floral martini with tanqueray gin, cocchi americano, fino sherry, cocchi extra dry vermouth, fermented plum and epazote oil

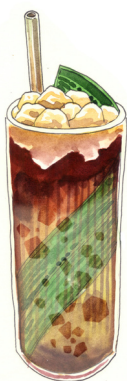
SOME MORE 18

campfire cocktail with cereal milk washed weiss vodka, probitas, cacao, luxardo bitter bianco, manzanilla sherry and marshmallow whip



SUPERSONIC SENSATION 18

adventurous & crushable with yogurt washed fords gin, leblon cachaca, lemon sherbet, absinthe, arugula



KINGS NEVER DIE 17

bright tiki style cocktail with cazadores tequila, charred corn, sunflower seed, melon, thai basil, lemon, malt, angostura

PAPER LOSSES 17

smoky and toasty fall paloma-esque cocktail with banhez mezcal, blanc vermouth, charred grapefruit, rice tea and sichuan peppercorn



FIRESIDE 17

*luxurious with monkey shoulder scotch, doctor bird pineapple rum, spent coffee grounds, caramelized plantains, sherry and a whole egg**

FLANNEL TUXEDO 18

buttery and bittersweet with laird's straight apple brandy, powers gold irish whiskey, ramazzotti, punt e mes, miso, toasted brioche and port charlotte



LUXURY LANE 17

fall spice forward with wild turkey rye, angostura amaro, fermented blueberries, ginger, lemon and nocino

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
<i>sun-dried tomato, salsa verde, castelvetro olive</i>	
“ESCAR-NO”	18
<i>cremini mushrooms with smoked butter, parsley breadcrumbs, mushroom bouillon</i>	
HARISSA CARROTS	16
<i>harissa roasted carrots, carrot puree, carrot salad</i>	
SPINACH SFORMATO	17
<i>savory spinach custard, fontina, garlic bread crumbs</i>	
BEEF CARPACCIO*	20
<i>raw eye round, charred scallion salsa verde, pistachio, parmesan romano</i>	
CHARCUTERIE PLATE	24
<i>chef selected imported cured meat & accompaniments</i>	
CHEESE PLATE	18
<i>chef selected imported cheeses & accompaniments</i>	

SWEET

APPLE COBBLER	12
<i>michigan honeycrisp, thyme, vanilla ice cream</i>	
CHOCOLATE PANNA COTTA	12
<i>belgian chocolate, peanut butter mousse, cacao nib, peanuts</i>	