



C O C K T A I L S



CORNERSTONE 16

old fashioned twist with toasted rice aromatics, featuring pandan leaf, brown butter washed elijah craig rye, cognac, benedictine and angostura bitters

NIGHT AT THE SAVOY 17
bright and herbal take on a classic martini, featuring tanqueray gin, norden aquavit, vermouth, manzanilla sherry, cocchi americano, lemon thyme and orange bitters



TWILIGHT LURE 17

made for negroni lovers, amaro forward, bracing and tropical with campari, cynar, appleton rum, roasted pineapple and nutmeg

THE KINGSMAN 17
herbal and refreshing spice-forward tiki with almond, probitas rum, mizu shochu, falernum, green chartreuse, lime and edamame





ROSE'S DOOR 18

made for summer with strawberry, vanilla, banhez mezcal, pisco, cocchi rosa, pink peppercorn, lemon, malt, peychaud's and a hint of smoke

MOMENT OF CLARITY 17

light and refreshing, vegan-friendly clarified milk punch with tonka bean, coconut milk, toki whisky, fino sherry, honeydew and cucumber



COSMIC FUSION 17

a spicy sip with cazadores tequila, leblon cachaca rum, lime, yuzu, habanero, agave, sunflower seed, passionfruit and grapefruit bitters

SALT TO SPRING 18

easy drinking with hibiscus and citrus notes, creamy oolong tea foam, grey goose vodka, lo-fi amaro, cointreau, lemon, cardamom, and a sweet macaron



ESPRESSO MARTINI 16

classic aussie favorite featuring 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

ROOT VEGETABLE HUMMUS 18
crudite, candied pistachio, crackers, spanish olive oil

WHIPPED BURRATA 21
sun-dried tomato chutney, hot honey, spanish olive oil

SPICY TUNA RICE CAKE 19
yellowfin tuna, spicy aioli, fried rice cake, serrano pepper

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

WHITEFISH DIP 19
smoked trout, creme fraiche, dill salad

BEEF CARPACCIO* 20
*raw eye round, charred scallion salsa verde,
pistachio, parmesan romano*

CHARCUTERIE PLATE 24
rotating daily selection of sliced cured meat

CHEESE PLATE (3/6OZ) 15/28
rotating daily selection of cheeses

SWEET

CHEVRE CHEESECAKE 15
honeycomb, bee pollen, honey broth

JIVARA CHOCOLATE MOUSSE 14
chocolate cake, chocolate crunchies, coffee caramel