

Evening.



Artisan Libations

KAKA'AKO MULE	11	NEGRONI BIANCO	15
wheatley vodka, fresh cantaloupe and pineapple juice, serrano chili, ginger beer		piùcinque gin, salers gentiane aperitif, carpano vermouth bianco	
BASIL GIMLET REDUX	14	CE SOIR OU JAMAIS	16
the botanist islay dry gin, fresh lime, basil meringue		st. george dry rye gin, carpano bianco, cognac park vs, apricot liqueur	
PICKLED GARDEN	13	THE ISLAY TO LONDON MARTINI	15
svöl aquavit, house-made pickled garden shrub		tanqueray no. 10 london dry gin, laphoroaig 10-year islay single malt scotch whisky wash	
COSMOPOLITA	13	400 RABBITS	19
casamigos tequila blanco, cointreau noir, pomegranate and lime juice		tequila fortaleza, yellow chartreuse, cacao liqueur, fresh orange and lime juice, goats milk, rooibos tea. small batched.	
PANDANIMAL	14		
flor de caña 4-year rum, avuá cachaça amburana, house-made pandan and coconut elixir, giffard crème de cacao, giffard orgeat, fresh pineapple juice			

Timeless Classics

HORSE'S NECK	12	THE ORIGINAL 1935 MARTINI	15
bentwing brandy, ginger ale, angostura and lemon bitters		ford's gin, carpano antica, orange bitters	
THE HEMINGWAY DAIQUIRI	13	VIEUX CARRE	15
kôloa rum, luxardo maraschino liqueur, fresh lime and grapefruit juice		angel's envy bourbon, bénédictine, carpano antica, cognac park fins bois, peychaud's and angostura bitters	



Snacks

HOUSE FRIED POTATO CHIPS	5	POPCORN	5
garlic salt, vinegar, tabasco worcestershire aioli		bacon fat, toasted parmesan, sage	
MIXED NUTS	6		
chili, herbes de provence, kaffir lime, flaky salt			

Small Plates

ZA'ATAR ROASTED BEETS	9	SAKE CURED SALMON	12
beet hummus, greek feta, spiced honey, toasted pumpkin seeds, micro herbs, seeded rye		coriander cream cheese, pickled cucumber, radish, micro herbs, everything seasoning, pumpernickel	
LACINATO KALE	10	PROSCIUTTO ASPARAGUS	13
smashed avocado, white anchovy, parmigiano reggiano, truffle lemon vinaigrette, garlic focaccia		soft egg, boursin cheese, flaky salt, cracked black pepper, extra virgin olive oil, brioche	
HO FARMS TOMATO	11	AHI TARTARE	MKT
tomato jam, applewood smoked bacon, micro salad, tabasco worcestershire aioli, ciabatta		tobiko, ginger, cilantro, green jalapeno, lemon, capers, kizami nori, pickled serrano chili, lime juice, extra virgin olive oil, rice cracker	
BUTTER POACHED SHRIMP	12		
celery, chives, tarragon crème fraiche, lime, tobiko, peas, pea tendrils, brioche			

Dessert

SWEET SYMPHONY	11
A trio of desserts inspired by classic cocktails:	
▪ "old fashioned" cream puffs	
▪ fromage panna cotta	
▪ mocha bon bons	