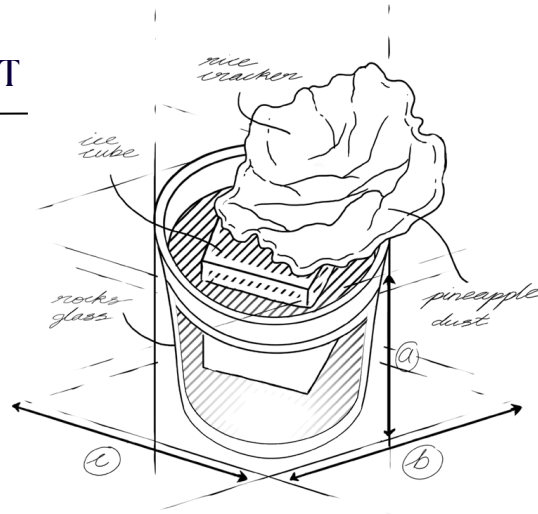


**STIRRED  
BITTERSWEET  
TROPICAL**

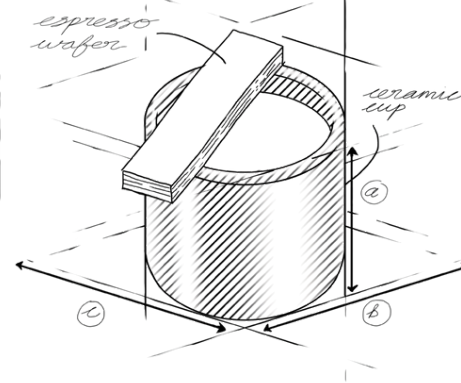
- ◆◆◆  
 Roku Gin  
 Toasted Coconut  
 Campari  
 Roasted Pineapple  
 Vermouth  
 Verjus  
 Lime Leaf



**SIGNATURE  
COCKTAILS**

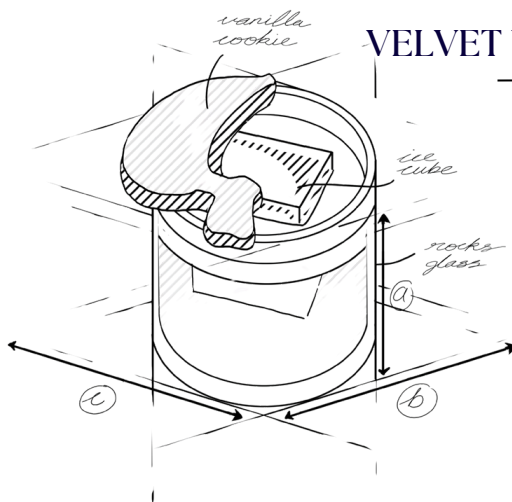
**SPIRIT FORWARD  
SMOKY  
EARTHY**

- ◆◆◆  
 Santa Teresa Rum  
 Port Charlotte 10 Yr Scotch  
 Coffee Cordial  
 Cynar  
 Benedictine  
 Tobacco Bitters  
 Angostura Bitters



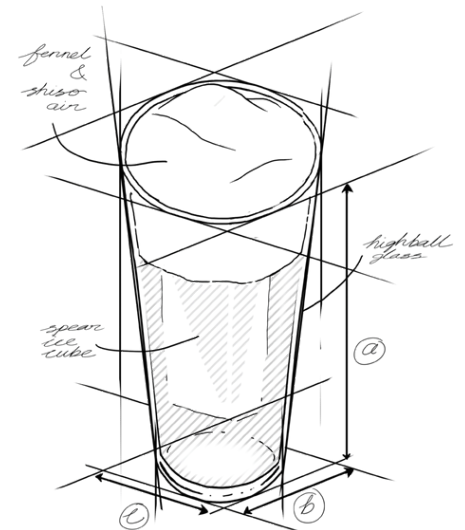
**CLASSIC INSPIRED  
SAVORY  
SPIRIT FORWARD**

- ◆◆◆  
 Probitas Rum  
 Caramelized Banana  
 Banana Pudding  
 Tonka Bean  
 Whey



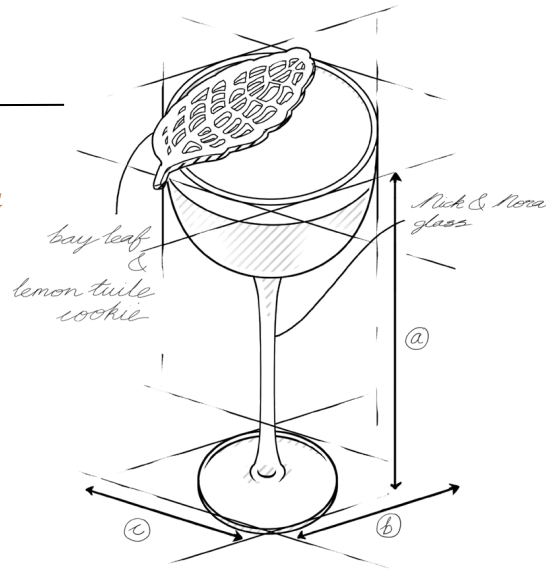
**LIGHT  
HERBAL  
FLORAL**

- ◆◆◆  
 Italicus Bergamotto  
 Charred Fennel  
 Fino Sherry  
 Pink Peppercorn  
 Shiso  
 Cava



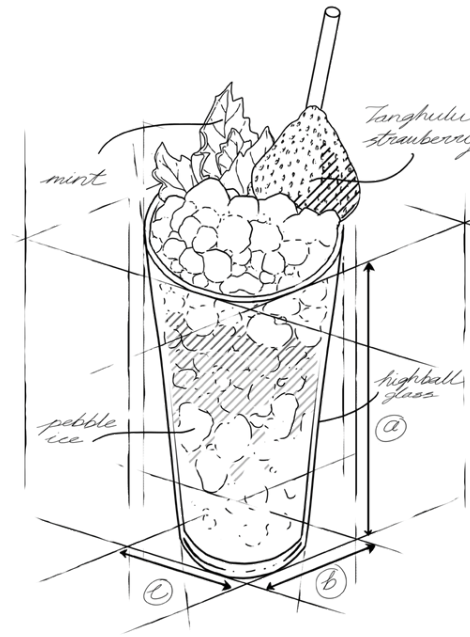
**NOSTALGIC  
BRIGHT  
REFRESHING**

- ◆◆◆  
 Malfy Gin  
 Grappa  
 Pisco  
 Meyer Lemon  
 Bay Leaf  
 Triple Syrup



**SPIRIT FORWARD  
ADVENTEROUS  
LUXURIOUS**

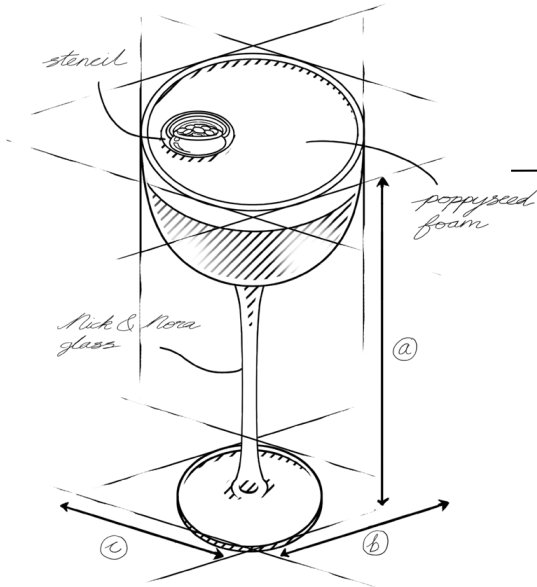
- ◆◆◆  
 Ming River Baijiu  
 Mezcal  
 Chartreuse  
 Sichuan Falernum  
 Lacto Strawberry  
 Lime  
 Peychaud's Bitters



# SIGNATURE COCKTAILS

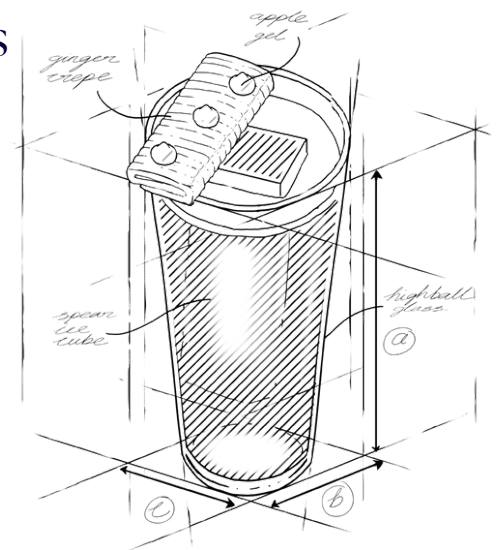
**CLARIFIED  
EXPERIMENTAL  
RICH**

- ◆◆◆  
 Ketel One Vodka  
 Lucky Charms  
 Poppysced  
 Lemon  
 Whey



**SAVORY  
SMOKY  
MILDLY SPICY**

- ◆◆◆  
 Toki Whisky  
 Burnt Honey  
 Lansang  
 Ginger  
 Clarified Apple  
 Butter  
 CO2



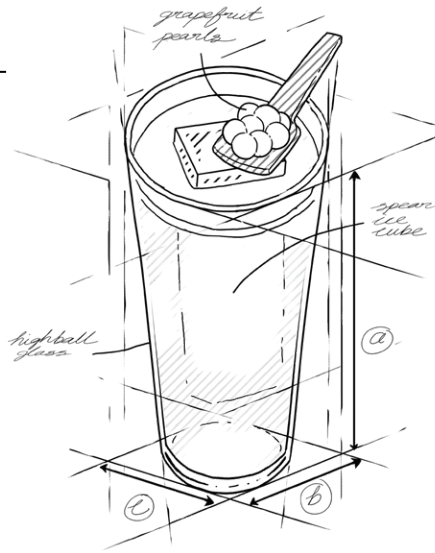
21

# HIDE THE SUN

## HIGHBALL CITRUS HERBAL



- Patron Tequila
- Genepy
- Grapefruit
- Snap Pea
- Jasmine Tea
- Celery
- CO2



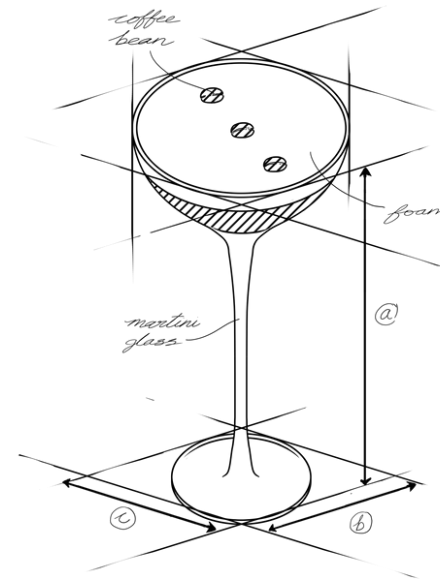
# SIGNATURE COCKTAILS

# ESPRESSO MARTINI 17

## CLASSIC INVIGORATING LUXURIOUS



- Grey Goose Vodka
- Proud Mary Espresso
- NOLA Coffee Liqueur

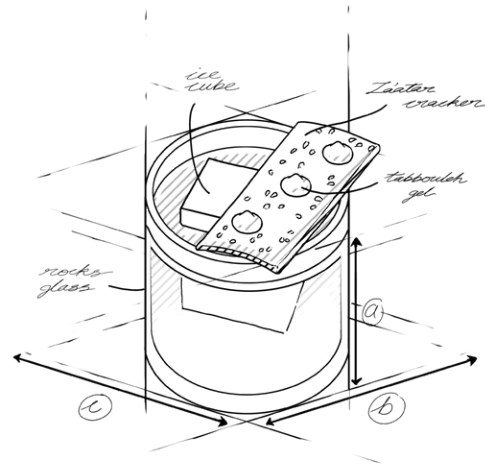


# LEVANTINE PULL 20

## SAVORY VEGETAL EXPERIMENTAL



- Tequila Ocho
- Norden Aquavit
- Cucumber
- Parsley
- Tomato
- Mint
- Lemon

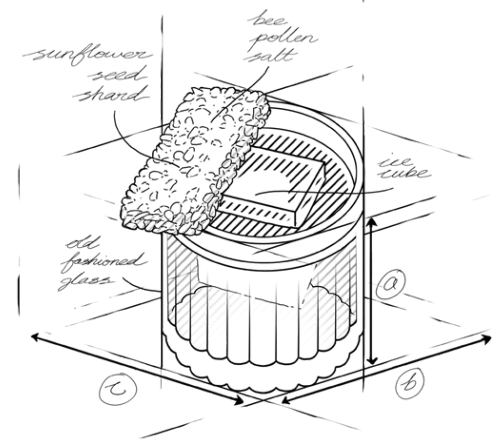


# 20 DARK AGE

## HIGHBALL REFRESHING JUICY



- Amburana Bourbon
- Legent Bourbon
- Beeswax
- Caramelized Vermouth
- Angostura Bitters



# HOUSE COCKTAILS

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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

## MARTINI ♦ 15

Gin, Vermouth blend, Tomato, Frescatrano olive

## MARGARITA ♦ 15

Tequila, Manzanilla, Lime, Agave

## OLD FASHIONED ♦ 15

Bourbon, Maple, Gomme, Angostura Bitters

# BEER

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BEER & SHOT ♦ 7

CHAMPAGNE VELVET ♦ 5

BELL'S TWO HEARTED ♦ 7

JAPAS OISHII WITBIER W/ GINGER & ORANGE ♦ 9

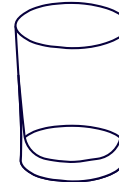
BLOM MEADWORKS TART CIDER ♦ 9

UNTITLED ARTS AMERICAN GOLD (N/A) ♦ 7

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# NON-ALCOHOLIC

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## 13 ♦ SOFT REFLECTION

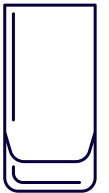
*NON-ALCOHOLIC - COMPLEX - EARTHY*

Verjus Blanc | Coffee Cordial | N/A Amaro Lucano

## ESPRESSO TONIC ♦ 12

*NON-ALCOHOLIC - ENERGIZING - BITTERSWEET*

Proud Mary Espresso | Fever Tree Mediterranean Tonic



## 13 ♦ FINAL HOURS

*NON-ALCOHOLIC - TROPICAL - CRUSHABLE*

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

# WINE

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## WHITE & ROSE

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- AMEZTOI, TXAKOLINA ROSE 'RUBENTIS' ♦ 15/55  
ISH SPARKLING ROSÉ (N/A) ♦ 14/50  
SANDHI, CENTRAL COAST, CHARDONNAY ♦ 15/55  
HUDSON RANCH, CARNEROS, CHARDONNAY ♦ 150

## RED

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- ANCIENT PEAKS, CABERNET SAUVIGNON ♦ 16/60  
G.D. VAJRA, BARBERA D'ALBA, BAROLO ♦ 16/60  
DOMAINE J. DENUZIERE, CROZES-HERMITAGE, ♦ 75  
SYRAH

## BUBBLY

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- AVINYO RESERVA BRUT CAVA ♦ 14/50  
ISH ESPUMANTE (N/A) ♦ 14/50  
VEUVE CLICQUOT BRUT YELLOW LABEL, ♦ 100  
CHAMPAGNE  
DOM PERIGNON CHAMPAGNE BRUT, 2013 ♦ 400

VIEW OUR FULL  
SPIRITS LIST



# SHAREPLATES

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- SHELBY NUT MIX ♦ 8  
curried cashews, marcona almonds  
MARINATED OLIVES ♦ 7  
roasted red peppers, garlic parsley  
FRENCH ONION DIP ♦ 12  
old bay, kettle chips  
FROMAGE ET CHARCUTERIE ♦ 31  
chef's daily selection of meat & cheeses

## DESSERTS

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