

SPECIALTY COCKTAILS

Espresso Yo Self	28
St. George Vodka, St. George Coffee Liqueur, Salted Caramel	
Aqua 75	21
Botanist Gin, Violet Liqueur, Bubbles	
Old Fashioned Umami Issues	21
Kangakoi Sherry Cask, Chinese 5 Spice, Soy Solution	
Tokyo Treat	21
Botanist Gin, Melon, Lime, Coconut Cream	
Midtown Manhattan	21
Middle West Pumpernickel Rye, Carpano Antica, Bitters	
Island in the Sun	21
Botanist Gin, Orange, Pineapple, Passionfruit	
Zombie Reviver	21
House Rum Blend, Honey, Lychee, Pineapple, Absinthe	
Lychee Teatail	21
St. George Citrus Vodka, Clarified Matcha, Lychee, Calamansi	
Calamansi Club*	21
Tito's Vodka, Raspberry, Calamansi, Elderflower, Egg White	
Paint the Town Red	21
Flecha Azul Tequila, Lime, Mint, Grenadine	

RÉMY MARTIN XO

Piña XO	65
Remy Martin XO, Clarified Pineapple, Toasted Coconut, Lime, Tropical Aroma	
<i>Paired with a Pineapple-Goat Cheese stuffed Medjool Date, topped with Applewood Smoked Bacon.</i>	

LOW ABV

Lunch Meeting	17
Low ABV Gin, Spiced Pear, Lime	
Niigata Sunrise	17
Soto Sake, Pineapple, Lime, Pomegranate	

ZERO PROOF

Near-Groni	14
Lyre's Dry London, Lyre's Orange, Citrus	
Matcha	14
Matcha, Almonds, Coconut, Rice Milk	
Bird Watching	14
Lyre's Cane, Pineapple, Sirop, Lime, Agave, Bitters	
Brilliant Disguise*	14
Lyre's Amaretti, Lemon, Honey, Egg White, Bitters	

BEER

CraftHaus Brewery, Czech PLZ, Pilsner	10
Las Vegas, USA, 4.9% ABV	
Brooklyn Brewing, Pre-Prohibition Style Lager	10
Brooklyn, NY, USA 4.5% ABV	
Deschutes Fresh Squeezed IPA	10
American India Pale Ale. 6.4% ABV. USA	
Stiegl Grapefruit Radler	10
Fruit Beer. 2.25% ABV. Austria	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

COCKTAIL HOUR

Bar Only

DRINKS

Boiler Maker Grapefruit Radler, Whiskey	10
Rotating Highball Today's Featured Spirit topped with a Fever Tree Mixer	10
House Sparkling	10
House White	10
House Red	10
2 for 1 Beer	10

BAR BITES

Flight of Caviar* Kaluga, Golden Kaluga, Osetra, Golden Osetra Served on Potato Espuma, Crème Fraîche, and Chives <i>No Substitutions</i>	125
Oysters of the Day* Mignonette	5 PER OYSTER
3 Piece Spicy Tuna Crispy Rice* Spicy Aioli, Eel Sauce, Crispy Rice	25
Duo Wagyu Sliders* Swiss Cheese, Caramelized Onion, Truffle Aioli	20
Mini Crab Cakes* Citrus & Wasabi Aioli, Frisée	20
Kaluga Blinis* Crème Fraîche, Chives	28
Smoked Trout Sandwich * Brioche, Pickled Cucumber, Lemon Aioli	10
Lobster Roll* Maine Lobster, Espelette	30
Champagne & French Fries* Sour Cream Espuma, Caviar, Telmont Brut Reserve NV	35

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