

## ◆ GIN COCKTAILS ◆

\$16

### **SCARLET COLLINS**

Nolet's Silver Dry Gin, Creme de Peche, Cointreau, Pineapple, Strawberry, Blood Orange, Fresh Lemon, Angostura Bitters, Shaken & Served Tall

### **GOLDEN HOUR**

Tanqueray No 10 Gin, Rosemary Infused St. Germain, Green Tea Agave, Lemon & Yuzu Juice, Shaken, Served Tall & Topped with Prosecco

### **JACK & JIN**

Aviation Gin, Apple Jack Brandy, Banana, Almond Orgeat, Pressed Lemon, Shaken & Served on the Rocks

### **PANDAN EXPRESS**

Bombay Sapphire East Gin, Pandan-Lemongrass Syrup, Pressed Ginger, Fresh Lime, Shaken & Served Up

### **GARDEN SWIZZLE**

Hendrick's Gin, Ketel One Botanical Cucumber & Mint, Absinthe, Pressed Cucumber, Fresh Mint, Swizzled & Served Over Crushed Ice

### **DIZZY WITH A DAME**

Rutte Dry Gin & Old Simon Genever, Bergamot, Apricot, Lemon, Pea Blossom Syrup, Cream, Shaken, Served Tall & Charged with Soda

### **TIKI NEGRONI**

Brooklyn Gin, Campari, White Cacao, Dolin Blanc, Almond Orgeat, Lemon & Pineapple Juice, Tiki Bitters, Nutmeg, Shaken & Served Over Crushed Ice

## ◆ FEATURED GIN & TONICS ◆

\$18

### BATHTUB G & T

Musgrave Pink Gin w/ Seasonal Blend of House Made Tonic & Fresh Mint

### BOTANIST GIN & JACK RUDY TONIC

Citrus Driven w/ Lemongrass, Grapefruit & 22 Wild Foraged Botanicals

### OXLEY GIN & TRUE TONIC

Herbaceous & Refreshing, w/ Cinchona Bark, Juniper & London Dry Gin

## ◆ MARTINI SERVICE ◆

\$48 (SERVES 2-3)

### 1910 MARTINI

Nolet's Silver Dry Gin, Carpano Dry Vermouth, Stirred & Served Up with Queen Cerignola Olives, Raspberry & Twists of Lemon Peel

### THE MOTHERLOAD MANHATTAN

Bulleit Rye Whiskey, Carpano Antica Vermouth, Angostura Bitters, Stirred to Perfection, Served Up with Orange Peel & Marasca Cherry

## ◆ PUNCH BOWLS ◆

\$345 (SERVES 8-10)

### THE ISLE OF ISLAY

Botanist Gin, Cointreau, Mint Tea, Cucumber, Lemon, Pineapple, Orgeat  
*A bright, refreshing punch brewed with mint tea and notes of 22 botanicals hand foraged on Islay*

### FRANK FORESTER'S PUNCH

Remy Martin 1738 Cognac, Moët Chandon Champagne, Grand Marnier, Fresh Lemon, Earl Grey Tea & Oleo Saccharum  
*Featuring rich citrus lifted with champagne, spiced with bergamot & finished with grated nutmeg*

## ◆ TABLE SIDE SERVICE ◆

\$45 (1oz) / \$90 (2oz)

### NOLET'S GOLD RESERVE

*Nolet's Gold Reserve is the personal creation of Carolus Nolet Sr., 10th generation distillery owner of Nolet's Gin & Ketel One Vodka. It's The Ultimate Sipping Gin & the handcrafted recipe highlights two distinctive botanicals: warm spicy saffron and subtle, delicate verbena*

## ◆ WHISKEY, RUM & BRANDY ◆

\$16

### **DR. JEKYL**

James F.C. Hyde Sorghum Whiskey, Roots Diktamo,  
Carpano Antica, Montenegro Amaro, Angostura Bitters, Orange Oils,  
Stirred & Served on the Rocks

### **PRETTY BOY FLOYD**

Monkey Shoulder Blended Scotch, Mt. Gay Black Barrel Rum, Avena,  
Cream Sherry, Lime, Chamomile Honey, Egg White, Orange Blossom,  
Shaken & Served on the Rocks

### **PINCH AND A PUNCH**

Glenmorangie 10yr Old Single Malt Scotch,  
Rocky's Clarified Milk Punch, Pressed Lemon, Orange Oils,  
Shaken & Served on the Rocks

### **KNOW YOUR ROOTS**

Bulleit Bourbon, Amontillado Sherry,  
Roots Diktamo, Suze, Olive Brine, Fresh Sage,  
Stirred & Served Up

### **RUM SHAKER**

Bacardi 4yr Old Dark Rum Pierre Ferrand Dry Curaçao,  
Passionfruit, Coconut Cream, Pressed Lime,  
Shaken & Served Over Crushed Ice

### **TIPSY TASSEL**

Caravedo Acholado Pisco, Mastiha, St. Germain,  
Almond Orgeat, Pressed Lime & Cucumber, Organic Egg White  
Shaken & Served Up

### **THE GRAND MASTER**

Remy 1738 Accord Royal Cognac, Avena Amaro,  
Luxardo Maraschino, Pressed Lemon & Grapefruit,  
Shaken & Served Up

## ◆ CLEAR SPIRITS & BUBBLY ◆

\$16

### BEANS & COMPANY

Volcan Blanco Tequila, Almond Orgeat,  
Fresh Pineapple & Lemon, Stone Street Coffee Beans,  
Shaken & Served Up

### WABBIT SEASON

Aldez Reposado, Sombra Mezcal, Fino Sherry, Fresh Lime,  
Cold Pressed Carrot Juice, Jalapeño Agave, Tarragon,  
Shaken & Served Up

### LA ROMANA

Brugal Blanco Extra Dry Rum, Carpano Dry Vermouth,  
Passionfruit, Apple Bitters, Orange Oils,  
Stirred & Served Up

### KAWA KAWA

Belvedere Unfiltered “Smogory Forest” Vodka, Starward Single Malt,  
Mr. Black Coffee Liqueur, Stone Street Coffee  
Shaken & Served Up

### CASA VERDE

Leblon Cachaca, Green Chartreuse, Pressed Lime,  
Green Tea Agave, Fresh Basil,  
Shaken & Served Up

### ROSEY CHEEKS

Ketel One Vodka, Cherry Heering, House Grenadine,  
Grapefruit Bitters, Fresh Lemon Juice,  
Shaken & Served Up

### THE COCKTAIL DRESS \$18

Moët Chandon Champagne, Botanist Islay Dry Gin,  
Crème de Framboise, St. Germain, Pressed Lemon,  
Shaken & Served Up

## ◆ WINE BY THE GLASS & BEER ◆

### CHAMPAGNE & SPARKLING

	Gls	Btl
Prosecco, Villa Sandi, Brut, NV, Veneto, Italy	14	65
Möet Chandon Brut 'Imperial', NV, France	23	115
Veuve Cliquot, Ponsardin, Brut, NV, France	30	150
Dom Perignon, Brut, Reims, France, 2003	85	425
Möet Chandon, Rosé 'Imperial, NV, France <b>187ml</b>		28
Möet Chandon 'Ice Imperial', NV, France		150

### WHITE WINE & ROSÉ

Pinot Grigio, Corte Della Torre, Veneto, Italy 2017	12	55
Sauvignon Blanc, Frenzy, New Zealand 2018	13	60
Chardonnay, Rickshaw, California 2017	13	60
Rosé, Hecht & Bannier, Provence, France 2018	12	55

### RED WINE

Pinot Noir, Smoke Tree, Sonoma County 2016	14	65
Malbec, Altos Las Hormigas, "Terroir", Mendoza 2016	12	55
Merlot Blend, Château Trocard, Cotes de Bordeaux 2016	14	65
Cabernet Sauvignon, Bishop's Peak, Paso Robles 2016	15	70

### DRAFT BEER

	Pint
Bells Pilsner, Kalamazoo, MI 5% abv.	8
Sixpoint Sweet Action, Cream Ale, Brooklyn, NY	8
Lagunitas IPA, Petaluma, California	9
Allagash White, Witbier, Portland, Maine	10

## ◆ FOOD ◆

### SMALL PLATES

Roasted Marcona Almonds	8.
House Marinated Olives	8.
Fresh Herb Fries, Truffle Aioli	10.
Watermelon & Arugula Salad, Feta Cheese, Citrus Vinaigrette	15.
Fresh Burrata, Basil Pesto, Aged Balsamic	15.
Shrimp Tempura, Ponzu Sauce, Spicy Aioli	16.
Crispy Calamari, Wasabi Mayo, Seaweed Salad, Pickled Ginger	16.
Boneless Chicken Wings, Thai Chile Sauce	16.
Artisanal Cheese Plate, Quince Paste, Marcona Almonds	23.
Chef's Charcuterie Plate, Caper Berries, Dijon Mustard	24.
Steak Tartare, Capers, Shallots, Dijon Mustard, Quail Egg	18.

### LARGE PLATES

Spaghetti Pesto Alla Genovese, Parmesan, Pine Nuts	19.
Grilled Chicken Paillard, Arugula, Cherry Tomatoes, Parmesan	21.
Kobe Burger, Gruyere Cheese, Wild Mushrooms, Fresh Herb Fries	23.
Roasted Salmon, Broccolini, Marble Potatoes	27.
Steak Frites, Chimmichurri Sauce	31.

### DESSERT

Key Lime Cheesecake	12.
Warm Chocolate Cake, Vanilla Bean Ice Cream (GF)	12.
Toast Your Own S'mores	6. Per Guest