



## MIDNIGHT CAFÉ - \$20

NIKKA COFFEY GRAIN WHISKEY • LICOR 43 • CARAMEL • ESPRESSO

MIDNIGHT CAFÉ BLENDS THE SMOOTH RICHNESS OF NIKKA COFFEE GRAIN WHISKEY WITH THE SWEET COMPLEXITIES OF LICOR 43 AND CARAMEL, FINISHED WITH A HINT OF ESPRESSO FOR A LUXURIOUS, COFFEE-INFUSED COCKTAIL EXPERIENCE.

## THE JEZEBEL - \$18

CASAMIGOS BLANCO TEQUILA • FRESHLY SQUEEZED LIME  
PURE AGAVE • COINTREAU • THE PRISONER RED WINE FLOAT

THE JEZEBEL TANTALIZES WITH CASAMIGOS BLANCO TEQUILA'S CRISPNESS AND LIME ZEST, BALANCED BY AGAVE SWEETNESS AND THE DEPTH OF COINTREAU, FINISHED WITH A FLOAT OF THE PRISONER RED WINE FOR A BOLD AND SOPHISTICATED SIP.

## POMP AND CIRCUMSTANCE - \$16

CRÈME DE VIOLETTE • EMPRESS 1908 GIN  
LAVENDER SIMPLE SYRUP • ORGEAT • FRESHLY SQUEEZED LEMON  
EGG WHITE • LAVENDER WAND GARNISH

THE "POMP AND CIRCUMSTANCE" COCKTAIL IS A HARMONIOUS BLEND OF EMPRESS 1908 GIN, CRÈME DE VIOLETTE, LAVENDER SIMPLE SYRUP, ORGEAT, FRESHLY SQUEEZED LEMON AND EGG WHITE. FLORAL AND BOTANICAL, WITH A SILKY TEXTURE AND A REFRESHING CITRUS TWIST, GARNISHED ELEGANTLY WITH A LAVENDER WAND.



## NIGHT OF PASSION - \$20

BOTANIST GIN • PASSION FRUIT PURÉE • ORGEAT  
FRESHLY SQUEEZED LEMON • ORANGE WHEEL WITH PAPRIKA GARNISH

THE NIGHT OF PASSION COCKTAIL COMBINES BOTANIST GIN WITH TANGY PASSION FRUIT PURÉE, NUTTY ORGEAT, AND ZESTY LEMON JUICE. GARNISHED WITH AN ORANGE WHEEL DUSTED IN PAPRIKA, IT'S A VIBRANT AND FLAVORFUL DELIGHT.

## BON APERITIF - \$16

WHISTLEPIG 10 YEAR RYE • DUBONNET ROUGE APERITIF  
VITA VERA APERITIVO • ORANGE PEEL ZEST

BON APERITIF UNFOLDS WITH THE ROBUST WHISTLEPIG 10 YEAR RYE, COMPLEMENTED BY THE HERBAL DEPTH OF DUBONNET ROUGE APERITIF AND BITTERNESS OF VITA VERA APERITIVO, FINISHED WITH ORANGE ZEST FOR A SOPHISTICATED AND ENTICING PRE-DINNER DRINK.

## KISS OF THE DRAGON - \$16

TITO'S VODKA • ST. GERMAIN ELDERFLOWER LIQUEUR • ORGEAT  
FRESHLY SQUEEZED LEMON • DRAGON FRUIT

A VIBRANT AND REFRESHING COCKTAIL WITH A SMOOTH BASE OF TITO'S VODKA, FLORAL SWEETNESS FROM ST. GERMAIN ELDERFLOWER LIQUEUR, AND NUTTY DEPTH FROM ORGEAT. FRESH LEMON JUICE ADDS BRIGHTNESS, WHILE DRAGON FRUIT LENDS A SUBTLE SWEETNESS AND STRIKING PINK HUE. A PERFECT BALANCE OF FLORAL, CITRUS, AND TROPICAL FLAVORS IN EVERY SIP!

We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.



## SHRIMP COCKTAIL - \$19

Succulent, hand-peeled shrimp served on ice, accompanied by a tangy house-made cocktail sauce, with a wedge of fresh lemon for an added burst of flavor.

## CLAMS CASINO - \$18

Fresh, tender clams baked in their shells and topped with a savory mixture of crispy bacon, garlic, bell peppers, and buttery breadcrumbs. Finished with a hint of white wine and a touch of parmesan, these flavorful bites offer a perfect blend of smoky, briny, and buttery goodness.

Served with a lemon wedge for a refreshing citrus balance.

## OYSTERS ROCKEFELLER - \$25

Fresh, plump oysters baked to perfection, topped with a rich and creamy blend of arugula, herbs, garlic, and Pernod. Finished with a golden-brown crust of parmesan and panko, these decadent oysters offer a perfect balance of briny sweetness and savory depth.

Served piping hot with a wedge of lemon for a bright, citrusy finish.

## CHARCUTERIE BOARD - \$22

An artful selection of fine cured meats, paired with an array of artisanal cheeses, pickled vegetables, fresh fruits, nuts, and crackers.

## HUMMUS - \$15

Creamy blend of chickpeas, tahini, lemon, and garlic, drizzled with olive oil and served with warm naan bread, fresh vegetables and a sprinkle of paprika for an extra burst of flavor.

## GOAT CHEESE AND BEET TOWER - \$15

A visually stunning dish featuring layers of earthy roasted beets and creamy goat cheese, cream cheese and Boursin cheese stacked high and drizzled with a pomegranate reduction.

Finished with a sprinkle of fresh herbs and micro-greens, this elegant appetizer offers a perfect balance of sweet, savory, and creamy flavors.

## CRISPY CHICKEN LIVER PÂTE QUENELLE - \$25

A rich and velvety chicken liver pâté, shaped into a delicate quenelle, lightly breaded, and deep-fried to a crispy golden perfection. Placed atop a toasted point for the perfect balance of crunch and creaminess, this indulgent bite is finished with a hint of sea salt and a touch of herb-infused butter. A luxurious and flavorful twist on a classic preparation.

## BAKED BONE MARROW - \$19

Luxuriously rich and buttery roasted bone marrow, served piping hot with crisp toast points for the perfect bite. Accompanied by a bright and refreshing fennel salad with citrus and herbs, balancing the marrow's deep umami flavor with a touch of freshness.

A decadent and indulgent dish meant for savoring.