



FIZZY

POPS CHAMPAGNE COCKTAIL SUGAR CUBE, BITTERS, CRÈME DE VIOLETTE, AND TOPPED WITH CAVA. MAKES YOU GO "POP". 8.5

PEAR & GINGER SPARKLER CANTON, MATILDE PEAR LIQUEUR, CAVA AND CANDIED GINGER CHIPS. 9

SAINT GERMAINE COCKTAIL ST. GERMAINE, SAUVIGNON BLANC, TOPPED WITH CAVA. 10.5

FRESH

CANTALOUPE MOJITO CANTALOUPE-INFUSED BACARDI, FRESH LEMON JUICE, AND MINT. 9

HENDRICKS CUCUMBER HENDRICKS, CUCUMBER TONIC, AND SLICED CUCUMBERS. NOT YOUR ORDINARY GIN & TONIC. 9.5

PIMMS CUP YUZU JAPANESE CITRUS, CANTON, PIMMS, A SPLASH OF CUCUMBER SODA, WITH ORANGE AND MINT. 10.5

FRESH GRAPE CAIHPARINA GRAPES MUDDLED WITH LEMON, "51" CACHACA, AND A BIG SPLASH OF GEWÜRZTRAMINER. 9

KAFFIR MULE KAFFIR LIME VODKA, FRESH LIMES, AND GINGER BEER. SERVED ON THE ROCKS AND SCENTED WITH A BRUISED KAFFIR LIME LEAF. 9.5

GRAPEFRUIT GIMLET ABSOLUT RUBY RED VODKA, FRESH RED GRAPEFRUIT JUICE, AND GARNISHED WITH CANDIED GRAPEFRUIT. 9.5

FRUITY

YUZU LEMON DROP LIMONCELLO, GREY GOOSE CITRON, YUZU AND A SUGARED RIM. GARNISHED WITH TAPIOCA PEARLS. 11

RED AGAVE MARGARITA MILAGRO SILVER TEQUILA, AGAVE, CACTUS FRUIT, AND FRESH LIME. SERVED SWEET OR SALTY. 9.5

HURRICANE BACARDI, CRUZAN BLACK STRAP RUM, AND CHERRY LIQUEUR. SHAKEN WITH FRESH PASSIONFRUIT, ORANGE AND LIME JUICE. 11.5

SANGRIA OUR OWN SECRET RECIPE.....FULL OF FRUIT AND FLAVOR. 8.5



BOLD

- VESPER** A CLASSIC COCKTAIL WITH BOMBAY SAPPHIRE, SKYY VODKA, AND LILLET. SERVED "UP" WITH A TWIST OF LEMON. 9.5
- "SMOKIN MARY"** HOUSEMADE PEPPER-INFUSED SKYY VODKA. SERVED WITH "GREEN." 9.5
- BILTMORE 560** BOMBAY SAPPHIRE, CHERRY LIQUEUR, AND FRESH PINEAPPLE JUICE. 10.50
- APRICOT SOUR** CROWN ROYAL, APRICOT BRANDY, FRESH CITRUS AND CANDIED CHERRIES. 9.5
- BASIL HAYDEN MANHATTAN** BASIL HAYDEN WITH BITTERS AND SWEET VERMOUTH. SERVED "UP" AND EXTRA CHILLED. 13.5
- BELLE DE BRILLET SIDECAR** A TWIST ON A CLASSIC, WITH HINTS OF PEAR AND A SUGARED RIM. 13.5
- ABSINTHE "HORCHATA"** KUBLER ABSINTHE, CINNAMON SCHNAPPS, ALMOND MILK AND ORANGE BLOSSOM WATER. 12.5

LUSCIOUS

- ORAL PLEASURE** NEED WE SAY MORE? SAINT GERMAINE AND CHERRY LIQUEUR. TOPPED WITH CAVA AND A CHERRY. 9.5
- CHEF'S STAFF DRINK** DEWAR'S, MATILDE RASPBERRY LIQUEUR, AND TOPPED WITH GINGER BEER. IT'S OUR FAVORITE! 12.5
- SLO GIN FIZZ** TANQUERAY, SLO GIN, ROSE WATER, FRESH PINEAPPLE AND CITRUS. SHAKEN HARD AND Poured OVER ROCKS. 9.5
- LYCHEE DE TIGRE** GREY GOOSE CITRON, SAKE, GUANABANA FRUIT AND LYCHEE. 10.5
- TRIXITINI** ABSOLUT MANGO VODKA, CRANBERRY AND FRESH LIMES. 10.5
- CAPUCCI-TINI** THREE OLIVES TRIPLE ESPRESSO VODKA, TOPPED WITH FOAMED MILK AND FRESH GROUND NUTMEG. 11.5



SMALL PLATES

- SPINACH WITH PEANUT AND SESAME 4**
CARNITAS 'GORDITA' 6
- SEARED GARLICKY BRUSSELS SPROUTS 4**
- ASIAN BBQ PORK RIBS, PICKLED CUCUMBER 7**
- ACORN SQUASH WITH MISO AND VANILLA 4**
- BRAISED SQUID, LEMONGRASS, HEARTS OF PALM 9**
- TRUFFLED MUSHROOM CAPPUCINO 5**
- TEMPURA SHRIMP STUFFED PEPPER 9**
- MIXED NUTS 4**
- MARINATED EGGPLANT WITH PUTANESCA SAUCE 6**
- FRIED OYSTERS WITH BACON JAM 10**
- SUSHI RICEBALLS WITH CHICKEN AND GINGER 6**
- CRAB COCKTAIL WITH TOMATO WATER, PEARLS 11**
- GRAPE LEAF WRAPPED GOAT CHEESE 12**
- AHI TUNA CEVICHE WITH AVOCADO AND BLACK RICE* 12**
- STEAMED CLAMS WITH BOK CHOY AND CHORIZO DASHI 9**
- ROASTED BEET SALAD WITH FETA AND HAZELNUTS 7**
- SPINACH SALAD WITH CASHEWS, MANGO AND MISO HONEY MUSTARD
VINAIGRETTE 7**
- BEEF CAKE WITH HORSERADISH BBQ 7**
- SWEET ROCOTO CHILE CHICKEN WINGS WITH CUCUMBER CREAM 8**
- BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER, SAGE AND EGG 9**
- SMITHFIELD HAM PIZZA WITH POPS MADE RICOTTA AND TRUFFLE
PESTO 9**
- BEEF TENDERLOIN PIZZA WITH BLUE CHEESE AND TIGER SAUCE 10**
- GRILLED SALMON MISOYAKI WITH CRISP SWEET POTATO 11**
- SCALLOP TIRADITO WITH SWEET PLANTAINS AND YUZU* 11**
- PORT BRAISED SHORT RIB WITH MASHED POTATO 14**
- GRILLED ESPRESSO LAMB CHOP* WITH GOAT CHEESE MASH 16**