

THE FLOWER SHOP COCKTAILS



ESPRESSO MARTINI -
vodka, espresso, coffee liqueur, sugar

FLOWER SHOP OLD FASHIONED -
Cardamom infused bourbon, dash simple, bitters

MEZCAL MICHELADA -
michelada mix, mezcal, lime, corona on the side

THE PIRATE ROSE -
vodka, lime juice, cranberry, soda, dried rose

MARTINI -
gin or vodka, shaken & served up with a giant olive

FLOWER SHOP MARGARITA -
white tequila, lime juice, jalapeño, sazón

MOSCOW MULE -
vodka, lime juice, ginger syrup, ginger ale

CUCUMBER GIMLET -
gin, cucumber puree, lime juice, cucumber micro greens

THE FLOWER SHOP MENU



Appetizers

Oysters – grapefruit and black pepper mignonette M/P

Marinated Beets – Bayley Hazen Blue, pistachio and Nashi pear \$12

Little Gem Salad – house ranch, dill and toasted flax seeds \$10

Citrus Salad – bitter greens, ricotta salata and juniper \$14

Mussels on Toast – green garlic, flat leaf parsley and celery \$14

Beef Tartar – smoked celery root, capers and potato chips \$15

Long Island Squid – pork and pepper, squid ink and dressed fennel \$16

Entrees

Steamed Tile Fish – salsa verde, charred broccoli and butterbeans \$24

Ricotta Agnolotti – Pecorino Romano, crispy sage and lemon \$18

Roasted Maitake Mushrooms – beluga lentils, kale and soft egg \$20

Fried Chicken – épices au curry, scallion, mint and yoghurt \$16

Flower Shop Cheeseburger – Martin’s Bun, black garlic mayo, House Pickle and Fries \$15

Ste-Wan Farm 10oz Rib Eye – Tarragon Béarnaise and local greens \$30

Sides

French Fries – aioli and ketchup \$6

Roasted Carrots – Panch Proon and cilantro \$8

Desserts

White Chocolate Panna Cotta – mugolio and poppy seed biscotti \$10