



TOMATO, OYSTER BORAGE, SEAWEED



CORN



LOBSTER, HEART OF PALM, CHANTERELLE,
SUMMER TRUFFLE



RABBIT, PEACH, SUMMER SQUASH,
VADOUVAN



CHAMPAGNE, STRAWBERRY, ORANGE



VALRHONA MANJARI, SALTED PLUOTS,
GOAT MILK, COCO NIB





SPIRITOUS

BAR MENU

TEL 415.829.7565

I'M REALLY INTO AMARO RIGHT NOW

Rye, Montenegro,
Averna & Nonino

THE HOO'S HOO

Gin, Gran Classico,
Alessio Bianco Vermouth,
Sloe Gin

FROZEN VIEUX CARRÉ

Bourbon, Cognac,
Alessio Chinato,
Benedictine

OWL PACINO

Gin, Averna Amaro,
Curaçao, Punt E Mes

MAXWELL PARISH

Cognac, Amaretto,
Creme De Cacao,
Orange Bitters



SEASONAL

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RALPHIE BOY

Whiskey, Peach,
Tarragon, Cardamom,
Smoked Egg White

MARINA GREENS

Basil Vodka, Carrot,
Apple, Kale, Turmeric

IRISH EYES

Gin, Lemon, Cucumber,
Chartreuse, Egg White

MEZCAL SHERRY SWIZZLE

Mezcal, Pluot, Sherry,
Falernum, Ginger

CRIMSON HAYES

Brandy, Beet,
Lemon Verbena,
Baines, Rose

PINS & NEEDLES

Tequila, Genepy Des Alpes,
Cantelope, Hot Bitters