

Cocktails

OAK AND ORANGE

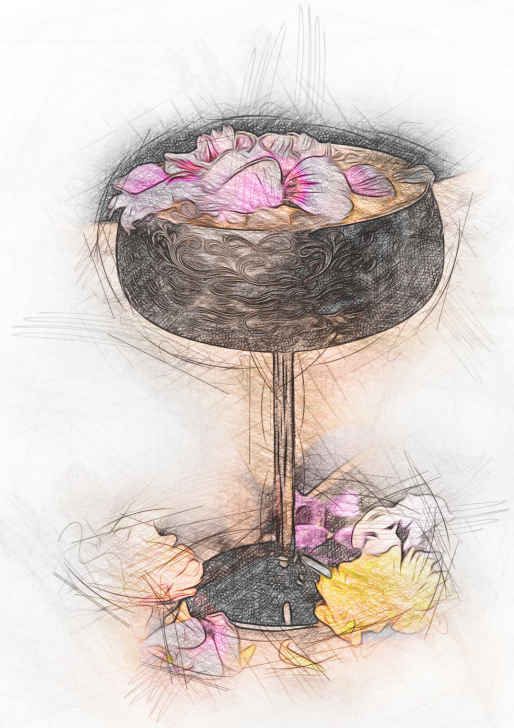
Bourbon, Blood Orange Purée, Cinnamon Syrup, Ginger Beer

23

FIELDS OF NORWAY

Aquavit, Mead, Rosemary, Green Chartreuse

24



BIG RED

Whiskey, Chacho Fuego Aguardiente, Passion Fruit Purée, Jalapeño Lime Juice

23

CORK AND THORN

Gin, Fig & Rose Syrup, Rose Wine, Grapefruit Bitters

23

VELVET MANGO

Mezcal, Mango Purée, Velvet Falernum, Three Citrus Mint Juice

24

Cocktails

LEMON GRASS CLOUDS

Vodka, Sweet Vermouth, Grapefruit, Lemon Grass Smoke Bubble

23

LORDS OF SCOTLAND

Scotch, Fresh Pear Juice, Cinnamon Syrup, Cherry Bark Bitters

23



CHERRIED TREASURE

Gin, Plum Wine, Rhubarb Amaro, Cherry Oak Smoke

25

PEPINO Y PINEAPPLE

Flecha Azul Tequila, Pineapple, Ancho Reyes Verde, Fresh Cucumber Juice

23

CLASSICO

Gin, Rosemary, Dry Vermouth, "Dirty Mix", Pepper Jack Olive

24



Cocktails

THE QUEEN'S GARDEN

Gin, Italicus Rosolio Di Bergamotto, Fresh Lemon, Froth, Egg White

24

GREEN WITH ENVY

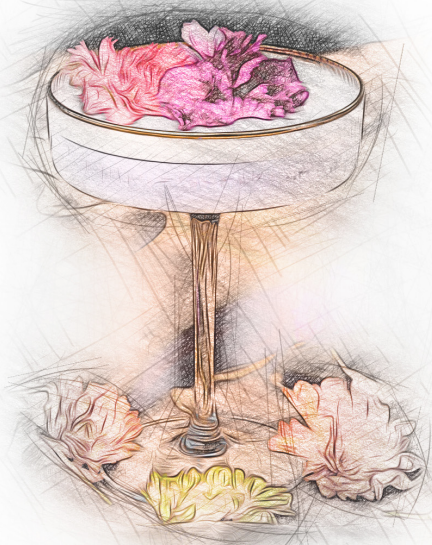
Green Tea Matcha, Rum, Coconut, Pandan Leaf Syrup

24

FRUIT & BASIL

Watermelon Vodka, Fresh Watermelon Juice, Passion Fruit Liqueur, Fresh Basil

24



SUNDAY SERVICE

Mezcal, Aperol, Ginger, Lemon & Cucumber

23

SPICY FLAMINGO

Dos Hombres Tequila, Lime, Watermelon, Agave & Spices

23

EASY STREET

Vodka, Cucumber, Elderflower & Lemon

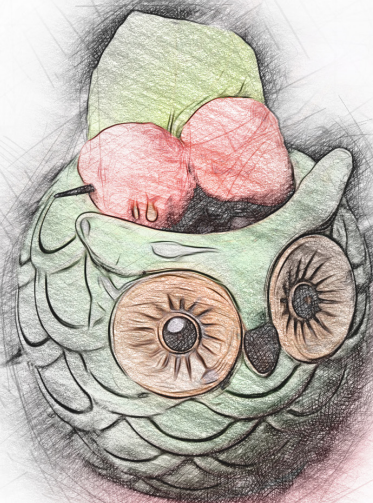
23

DIAMONDS ARE FOREVER

(SHAREABLE COCKTAIL FOR TWO)

Rye Whiskey, Brown Butter Syrup, Ramazzotti Amaro, Sweet Vermouth, Orange Smoke

60



Cocktails



THE GHOST OF THE GODFATHER

Johnnie Walker Blue Ghost & Rare, Disaronno Riserva

250

Shots

MELON BALLER

Blanco Tequila, Black Bay Leaf Syrup, Melon Liqueur, Fresh Honeydew

19

HERE FISHY FISHY

(SHOT FOR FOUR)

Vodka, Strawberry, Cherry, Fresh Lemon, Swedish Fish

40

Non-Alcoholic

10

GARDEN PARTY

Green Apple, Cucumber, Mint & Lime

EASTBOUND COOLER

Watermelon, Lime, Ginger & Agave

Beer

CORONA 11

HEINEKEN 11

DOS EQUIS 11

STELLA ARTOIS 11

ELYSIAN SPACE DUST IPA 11

MICHELOB ULTRA 10

GUINNESS 12

CORONA NON-ALCOHOLIC 10

Champagne

CHAMPAGNE BRUT

	Glass	Bottle
DOM PÉRIGNON BRUT		695
MOËT & CHANDON IMPÉRIAL		350
VEUVE CLICQUOT YELLOW LABEL		350

CHAMPAGNE ROSÉ

DOM PÉRIGNON ROSÉ		1200
MOËT IMPÉRIAL ROSÉ		450
VEUVE CLICQUOT ROSÉ		450

CHAMPAGNE & SPARKLING BY THE GLASS

VEUVE CLICQUOT	25	
PROSECCO	18	

Wine

W H I T E

LIVIO FELLUGA PINOT GRIGIO, <i>Alto Adige, Italy</i>	18	71
SIEUR D'ARQUES, <i>"Vichon," Chardonnay, Pays D'or, France</i>	17	69
COMTE LAFOND, <i>Sancerre, (Sauvignon Blanc), Loire Valley, France</i>	21	101
FAR NIENTE, <i>Chardonnay, Napa Valley, California</i>		185
JOSEPH DROUHIN, <i>"Montrachet", Chassagne-Montrachet, Burgundy, France</i>		249
RUDD, <i>Sauvignon Blanc, Napa Valley, California</i>		155

R O S É

CHÂTEAU D'ESCLANS WHISPERING ANGEL, <i>Côtes de Provence, France</i>	18	85
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R E D

ALLASEA, <i>Pinot Noir, Limoux, France</i>	18	77
CAIN VINEYARDS, <i>"Cain Curvee," Cabernet Blend, Napa Valley, California</i>	19	89
8 YEARS IN THE DESERT, <i>Zinfandel Blend, California</i>	21	101
JUSTIN, <i>Isosceles, Cabernet Blend, Paso Robles, California</i>		195
ANTINORI, <i>Tignanello, "Super Tuscan", Tuscany, Italy</i>		255
ALTER EGO, <i>(2nd Palmer), Margaux, Bordeaux, France</i>		405
CAYMUS, <i>Special Select, Cabernet Sauvignon, Napa Valley, California</i>		619
SILVER OAK, <i>Cabernet Sauvignon, Napa Valley, California</i>		333

MORE BOTTLES AVAILABLE UPON REQUEST

Bottle Service

V O D K A

ABSOLUT ELYX	400
GREY GOOSE	450
KETEL ONE	425
TITO'S HANDMADE	450
BELVEDERE 1L	850
GREY GOOSE 1.5L	850

T E Q U I L A

FLECHA AZUL BLANCO	425
FLECHA AZUL REPOSADO	450
DON JULIO BLANCO	475
DON JULIO REPOSADO	500
DON JULIO AÑEJO	525
CASAMIGOS BLANCO	475
CASAMIGOS REPOSADO	500
CASAMIGOS AÑEJO	525
DON JULIO 1942	1150
CLASE AZUL REPOSADO	1150

Bottle Service

G I N

HENDRICK'S	400
BOMBAY SAPPHIRE	400
THE BOTANIST	400

B O U R B O N

MAKER'S MARK	400
BULLEIT	400

W H I S K E Y

JACK DANIEL'S	400
JAMESON	425
CROWN ROYAL	450

S C O T C H

JOHNNIE WALKER BLACK 12 YEAR	400
MACALLAN 12 YEAR	450

C O G N A C

RÉMY MARTIN 1738	500
RÉMY MARTIN VSOP	850

4pm - 10pm | Sunday - Thursday
4pm - 12am | Friday & Saturday

Tuna Tacos 22

Ahi Tuna, Avocado, Kimchi, Aoili, Furikake

Masarepa Crusted Calamari 24

Oaxacan Pasilla Aoili, Lime, Shishito

Sweet & Sour Pork Ribs 26'

Ancho, Pineapple, Cilantro, Taro

Firecracker Lollipop Wings 25

Arbol, Sweet Chili, Tamari

Parmesan Truffle Fries 20

Grana Padano, White Truffle Aoili

Charred Shishitos 20

Lime, Sesame, Sea Salt

Cheese & Charcuterie 35

Orange Peach Marmalade, Mostarda, Grilled Country Batard

Quesa-Birria Empanadas 27

Wagyu Brisket, Guajillo, Consomme

Bites Provided By
CHICA

*Consuming raw or undercooked meat, poultry, seafood, shell stock or egg may increase your risk of food borne illness, especially in case of certain medical conditions.