UNDERCOTE COCKTAILS

CHAMPION
Gin, Vermouth, Carrot, Ginger, Lemon
Your morning juice with a side of gin.

ALLURE
Tequila, Rum, Helena, Lime, Grapefruit, Shansho Pepper
Fresh and crisp with a kick.

BUTTER
Aquavit, Rye, Amaro, Butter, Banana Liqueur, Salt, Bitters
Tastes like butter! And some other stuff.

ILLUSIONS
Gin, Cocchi Rosa, Apple, Lemon, Salt, Butterfly Pea
You won't believe your eyes.

LA LA LA-LA LA LA
Soju, Pear Eau De Vie, Lemon, Blue Spirulina, Club Soda
Sweet, sour and blue.

HALF TIME
Brandy, Apricot Brandy, Lemon, Earl Grey, Whey
Rich and fresh, like Prince Charles himself.

CHROME WHEELS
Japanese Whiskey, Amaro, Sherry, Vanilla, Salt, Honey
Stirred, boozy, with a touch of honey.

THE LIFE OF PALO SANTO
Mezcal, Vermouth, Gentian Wine, Palo Santo, Salt
Smooth and woody, truly soul cleansing.

I SHOT THE SHERRY,
BUT I DID NOT SHOOT THE DAIQUIRI
Rum mix, Lime, Sugar, Sherry
Sondre's classic

UNDERCOTE COCKTAILS

THE MARTINI
Tanqueray gin, Orange bitters, Vermouth
Can't go wrong with a classic.

TEMPTATION
Officers Reserve Gin, Japanese Vodka, Swedish Ice Cider
Did someone say Appletini?

PURRRFECT
Catnip-infused Vodka, Plum Sake, Lemon, Club Soda
Please don't scratch our walls.

COLA NERVE TONIC
Rye, Lavender, Sweet Vermouth, Campari, Tonka
Boozy, bitter, aromatic.

C.R.E.A.M.
Rum, Sherry, Amaro, Cherry, Pistachio, Coffee, Vanilla, Cream
A full-bodied dessert cocktail.

SAVE THE KOALAS - 20
Starward Whiskey, Vermouth, Honey, Lemon, Eucalyptus
* A portion of the proceeds will be donated to the World Wildlife Fund *

NO ABV COCKTAILS

TRIUMPH
Green Tea, Coconut Water, Coconut, Lime, Soda
Clean, hydrating and refreshing.

TWILIGHT
Black Currant, Tea, Ginger, Lime
Crisp, tart and dry.
**BEEF**

Some beef with your booze!
Six ounces per order, served with crispy & gooey Korean gnocchi

**USDA PRIME**

Only the top 5% of American cattle make the cut

- Hanger Steak – 28
- 45-days dry-aged Ribeye – 34
- Marinated Galbi – 28

**AMERICAN WAGYU**

Japanese Wagyu x American Black Angus
The best of both worlds

- Ribeye – 64
- Cote Steak – 36

**JAPANESE WAGYU FROM MIYAZAKI PREFECTURE**

The Sublime

- A5 Ribeye (1oz) – 30

**"STEAK & EGGS" – 68**

Hand-cut filet mignon tartare with Golden Ossetra caviar, milk toast

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**NOT BEEF**

**WEST COAST OYSTERS – 4/ea**

Add East Coast Uni +4

**CAVIAR SERVICE – 120/oz**

Golden Ossetra caviar served with classic accompaniments

Full tin 125g (4.4oz) 495

**PLATEAU ROYALE – 105**

Chilled ocean treasures

Maine lobster, Jeju Island fluke, sea urchin, West & East coast oysters

**KOREAN BACON – 9**

House-smoked crispy heritage pork belly, pickled jalapeno

**SWEET & TANGY CHICKEN NUGGETS – 14**

**FRIED "PICKLES" – 14**

Battered and fried kkakdooki kimchi, hallabong aioli

**CRISPY & GOOEY KOREAN GNOCCHI – 12**

Gochujang glaze

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**STEAK IS FOR WINNERS**

45 per person

A delectable tasting of four selected steak cuts with crispy rice gnocchi and red leaf lettuce with ssam-jang