

UNDERCOTE COCKTAILS

18

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.

HALFTIME

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 woodsy, truly soul cleansing.

I SHOT THE SHERRY, BUT I DID NOT SHOOT THE DAIQUIRI

Rum mix, Lime, Sugar, Sherry
Sondre's classic

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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

14

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

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



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