



COCKTAILS

UNDERCOTE MARTINIS

START HERE...

VODKA MARTINI

Chopin Family Reserve Vodka, Noilly Prat, Orange Bitters

The fast track to feeling good

35

GIN MARTINI

Tanqueray, Noilly Prat, Orange Bitters

Need we say more?

21

ADD ON...

OLIVES

Gordal

Castelvetro

Frescataori

St. Agur Blue Cheese Stuffed Olives

GIBSON

Homemade pickled onion

CITRUS TWIST

Lemon

Grapefruit

CAVIAR

Regis Ova Royal Hybrid Kaluga Caviar

Bump +30

120/oz +120

125g Tin +495

Petrossian Tsar Imperial Daurenki

125g Tin +740

ALASKA

Green Chartreuse +1

Yellow Chartreuse +1

V.E.P Chartreuse +3

UNDERCOTE COCKTAILS

COLA NERVE TONIC

Michter's Rye, Cocchi Amaro, Campari, Lavender, Tonka
Twist on a classic Manhattan

21

PURRFECT

Ketel One infused with Catnip, Umeshu, Lemon, Club Soda
A crisp, clean, addictive cocktail that will
have you scratching the walls

21

PINA COLADA

Ten To One Dark, Linie Aquavit, Creme de Menthe, Lime,
Coconut, Pineapple

Tart, fresh and all of the fall flavors

21

ILLUSIONS

Hepple Gin, Cocchi Rosa, Lemon, Apple, Butterfly Pea
Fresh and herbal highball

22

SPICY

Los Siete Misterios, El Tesoro Blanco, Lime,
Seasonal Spicy Pepper Mix

Crisp, smokey and crushable

21

REBIRTH

Casa Dragones Blanco, Orange, Grapefruit, Korean Red
Ginseng

Fresh and citrus driven

23

99 PROBLEMS

Yamazaki 12, D.O.M Benedictine, Amaro, Vanilla, Bitter
Rich

35

RUNNIN

Harahorn Gin, Salers, Cocchi Americano, Green Chartreuse,
Sage

, Smokey, rich and delicious

22

WINES BY THE GLASS

DIEBOLT-VALLOIS

NV Brut, Blanc de Blancs, Champagne, France

25

DOM PÉRIGNON

2009 Brut, Champagne, France

50

PIERRE GIRARDIN

2019 COTE Collection, Bourgogne Blanc, France

22

G.D VAJRA

2018 Nebbiolo, Langhe, Piedmont, Italy

20

BEER

MILLER

The Champagne of Beers

7

SHOTS

DOMINICAN MONK

Green Chartreuse, Chinola

10

SMALL BITES

Jewels from the Sea

CAVIAR SERVICE

Regis Ova Kaluga Royal Hybrid – 120/o3 | 495/tin
Petrossian Tsar Imperial Daurenki – 195/o3 | 740/tin

FISHERMAN'S WELCOME

Ice chilled East/West Coast oysters – 4/pc
With sea urchin – 8/pc
With Kaluga Royal Hybrid caviar – 12/pc



SNACKS

"STEAK & EGGS" – 58

Hand-cut filet mignon tartare
with Kaluga Royal Hybrid caviar, milk toast

SHRIMP COCKTAIL – 4/pc

KOREAN BACON – 20

House-smoked crispy heritage pork belly, pickled jalapeno

SWEET & TANGY CHICKEN NUGGETS – 16

CRISPY & GOOEY KOREAN GNOCCHI – 15

Gochujang glaze



SPIRITS

SPIRITS

What we are excited to serve (and drink) right now...

WHISKEY

Michter's 10 Rye41
Blantons38
Nikka Pure Malt Taketsuru, Japan31
Ichiro's Malt & Grain, Japan31
Hakushu 12, Japan	85
Yamazaki 12, Japan	45
Yamazaki 18, Japan	125
Macallan 1228
Talisker 1028

VODKA

Haku	18
Ketel One	16
Chopin	18

GIN

Ford's Officers Reserve	16
Tanqueray 10	17
Harahorn	16
Sipsmith London Dry	18

RUM

Ten To One 17	32
Ten to One Dark	18
Clairin Milot	16
Barbancourt 8	16

AGAVE

Casa Dragones Anejo	48
El Tesoro Reposado	24
El Jolgorio Pechuga	47
Don Julio Primavera	55
Clase Azul Mezcal	92

BRANDY

Park Borderies Mizunara Cask	23
Delamain Pale & Dry XO	36
Hennessy XO	125
Hennessy Paradis	295

LIQUEUR

Linie Aquavit	16
Chartreuse Yellow VEP	48
Amaro Nonino	19
Fernet Branca	16
Cynar	16