

CLASSIC COCKTAILS 20

THE MARTINI

Tanqueray gin, Orange bitters, Vermouth
Need we say more?

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

THE PIÑA COLADA
Ten To One Rum, Lysholm Linie Aquavit, Pineapple, Coconut
Water, Lime, Bitters, Salt
Tastes like vacation

•We Serve Most Classic Cocktails•

SPRING FORWARD 20

MILKISS

Bertoux Brandy, Almond, Saffron, Lemon, and Soda
A smooth and silky highball

ESTEBAN

Mezcal, Cocchi Rosa, and Ume-Shu
Stirred cocktail with plenty of mezcal smoke

PHANTOM

Haku Vodka, Ford's Officers Reserve Gin,
Vermouth Mix, and Bergamot
Inspired by the Vesper.
A strong cocktail with citrus notes

UNDERCOTE COCKTAILS 20

JAGUAR FAR

Tokki Soju, Fallen Pony, Lemon, Habanero, Watermelon
A refreshing watermelon highball with a spicy kick at the end

MASTER BANDIT

Fords Gin, Officers Reserve Gin, Peychaud Bitters, Lime leaf,
Lemongrass, Lime, MSG
An elevated twist on the Gimlet

RASPBERRY BERET

Raspberry Eau de Vie, Yuzu Sake,
Cocchi Americano, Lemon juice, Whey
Refreshing, sour and fruity with a hint of milky richness

ESTATE

Rum blend, Chamomile
Sweet Vermouth, Salt, Chocolate
Rum Manhattan with notes of tea and pineapple

PURRRFECT

Catnip-infused Vodka,
Plum wine, Lemon, Salt, Sugar
Fresh sour lemonade with a minty bitter touch

ROLE MODEL

Talisker 10, Crème de Cacao, PX Sherry,
Salt, Orange blossom honey, Bitters
Strong and smooth with a touch of smoke

HALLA-BONG

Tequila, Mezcal, Cynar,
Hallabong jam, Lime, Champagne
Smoky, sweet, and sour

COLA NERVE TONIC

Michter's Rye, Lavender infused
Sweet vermouth, Campari, Tonka beans
Heady, bitter, and strong



BEEF À LA CARTE

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 IS FOR WINNERS

45

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



SNACKS

TIN OF CAVIAR – 350

125g tin of sustainably farmed Ossetra
Caviar from Regiis Ova



WEST COAST OYSTERS – 4/pc.
Add East Coast Uni +4

KOREAN BACON – 9

House-smoked crispy heritage pork belly, pickled jalapeno

SWEET & TANGY CHICKEN NUGGETS – 14

FRIED "PICKLES" – 12

Battered and fried kkakdooki kimchi, hallabong aioli

CRISPY & GOOEY KOREAN GNOCCHI – 12

Gochujang glaze