

R34

COCKTAILS

14

Mother of Pearl

vodka, spiced pear, rosemary, clove, lemon

Off-Season

italicus, fino, tarragon, white peach & jasmine soda

Throw It in the Harbor

gin, chamomile, fino, yellow chartreuse

Ume Boulevardier

ume plum japanese whisky, cocchi rosa, aperol

Who's Your Friend?

15

mezcal, coconut, togarashi, sherry, vanilla, lime, orange

Thanks for the Clarification

gin, rosemary, st. germain, earl grey, pineapple, clarified milk punch

Rack & Bag

brown butter rum, apricot, licor 43,

lemon, egg white

ZERO PROOF

8

Coconut Pina Cooler

coconut cordial, lime, pineapple & basil soda

*contains nut allergen



AMARI

Aperol	11
Averna	11
Campari	11
Cynar	11
Fernet Branca	11
Montenegro	11
Nonino	12
Sfumato	12

CORDIALS

St. George Citrus Vodka	13
St. George Green Chile Vodka	13
Del Maguey Crema De Mezcal	12
Dos Maderas 5+5 Rum	13
Ghost Tequila	13
Grand Marnier	14
Green Chartreuse	15
Katz's Rock & Rye	12
Akashi Ume Plum Whisky	14
Pimm's #1	11
St. Germain	11

FORTIFIED

Carpano Antica	11
Punt E Mes	9
Dolin Dry	9
Lustau Amontillado	9
Martini & Rossi Fiero	11

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.