

Cocktails

MARTINI - 18

- ① Nolet's, Sipsmith, Vermouth, Lemon
- ② Stoli Elit, Vermouth, Olive
- ③ Ketel One, Olive Juice, Blue Cheese Olive

APPLETINI - 16

Grey Goose, Falernum, Green Apple

MARGARITA - 16

Socorro Blanco, Lime, Egg White

GIN & TONIC - 16

Mahon, Amaro, Fever Tree

JAPANESE HIGHBALL - 16

Suntory Toki, Lemongrass, Kaffir Lime

RUM OLD FASHIONED - 19

Barrel Select 'Andiron',
Spiced Turbinado, Bitters

BARRELL AGED MANHATTAN - 22

Knob Creek Rye, Averna, Port Wine

CITRUS JULIUS (N/A) - 11

Kumquat, Lemon, Vanilla, Soda

After Dinner Cocktails

BRANDY ALEXANDER - 18

Pierre Ferrand, Crème de Cacao,
Crème Anglaise

ESPRESSO MARTINI - 16

Grey Goose, Blendin Espresso, Amaro

KISS GOOD NIGHT - 16

Socorro Blanco, Choya Umeshu, Bitters

After Dinner Wines

SAUTERNES - 18

Cyprès de Climens 2012

PASSITO DI PANTELLARIA - 16

Donnafugatta 'Ben Rye' 2019

PORT - 20

Kopke 'LBV' 2016

MADEIRA - 18

Henriques y Henriques NV