

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 Tonic

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

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