

SPECIALTY COCKTAILS

Tokyo Treat Botanist Gin, Melon, Lime, Coconut Cream	22
Pornstar Martini Absolut Vanilla Vodka, Champagne, Passion Fruit	23
Caspy Martini* Stoli Elite, Olive Juice, Caviar Olives	40
Chocolate Berry Bliss Titos Vodka, Blackberry, Godiva, Mint	21
Island in the Sun Botanist Gin, Orange, Pineapple, Passionfruit	22
Zombie Reviver House Rum Blend, Honey, Lychee, Pineapple, Absinthe	21
Lychee Teatail St. George Citrus Vodka, Clarified Matcha, Lychee, Calamansi	23
Calamansi Club* Tito's Vodka, Raspberry, Calamansi, Elderflower, Egg White	22
Paint the Town Red Patrón, Lime, Mint, Grenadine	22

LOW ABV

Lunch Meeting Low ABV Gin, Spiced Pear, Lime	17
Niigata Sunrise Soto Sake, Pineapple, Lime, Pomegranate	17

ZERO PROOF

Bird Watching Lyre's Cane, Pineapple, Sirop, Lime	16
Brilliant Disguise* Lyre's Amaretti, Lemon, Honey, Egg	16

BEER

Asahi, 'Karakuchi,' Super Dry Lager Japan, 5.0% ABV	10
Brooklyn Brewing, Pre-Prohibition Style Lager Brooklyn, NY, USA 4.5% ABV	10
Deschutes Fresh Squeezed IPA USA, American India Pale Ale. 6.4% ABV	10
Dogfish Head 90 Minute IPA USA, American India Pale Ale. 9.0% ABV	12
Stiegl Grapefruit Radler Austria, Fruit Beer. 2.25% ABV	10
Heineken Non-Alcoholic Netherlands, 0.0% ABV	8

NON-VINTAGE CHAMPAGNE HALF BOTTLE

Billecart-Salmon, Brut, 375ml	78
Joseph Lorient-Pagel, Carte d'Or, Brut, 375ml	91
Charlier et Fils, Carte Noir, Brut, 375ml	92
Ruinart, Blanc de Blancs, Brut, 375ml	86
Palmer & Co., Brut, 375ml	74
Le Chemin du Roi, Brut, 375ml	108
Krug, Grand Cuvée, Brut, 375ml	254
Canard-Duchéne, Léonie Brut Cuvée, 375ml	60
Alfred Gratien, Brut, 375ml	68
Henri Giraud, Esprit Nature, Brut, 375ml	68
Taittinger, Brut La Française, 375ml	62
Hervieux-Dumez, Hilde, 1er Cru, Brut Rosé, 375ml	88
Billecart-Salmon, Brut Rosé, 375ml	95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness.