



GOLDEN HOUR DRINKS

Spring Fling

10

First Bloom

Roku Gin, Sake, Oolong Green Tea,
Yuzu, Honey, Cucumber, Black Salt

Wild Blossom

Haku Vodka, Lychee, Papaya, Ginger,
Lemon, Lychee Boba Pearls

Spring Fever

Smith & Cross Rum, PX Sherry,
St Germain, Balsamic Reduction,
Plum, Star Anise.

Vino

10

Sparkling | White
Red | Rose

House Drinks

10

Bourbon | Gin
Rum | Vodka

House Martinis

14

Manhattan | Cosmo
Dirty | Daquiri

Specialty Drinks

10

French Martini

Vodka, Pineapple,
Creme di Cassis

Alpine 77

Gin, Elderflower, Lemon,
Sparkling Wine

Flamme Verte

Blanco Tequila, Lime,
House Pepper Medley

La Tempete

Pot Still Rum, Orange,
Passionfruit, Cherry

Dietary Codes

DF - DairyFree | GF - GlutenFree | V - Vegetarian | SF - Shellfish
V+ - Vegan | CN - Contains Nuts | CP - Contains Pork

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination.

To help offset rising operational costs, a 4% fee will be added to all guests checks. This fee is not a gratuity and is not distributed as a tip to service staff.



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