



Cocktails




Garden-to-Glass


 **Rootimentary*** 13
beet-infused gin, cointreau, lemon, sugar, rhubarb bitters, ginger foam


 **Cyrano** 15
campesino añejo rum, ancho reyes, serrano syrup, fresh lime, mole bitters

 **Duma Key** 13
mezcal, cucumber, honeydew melon, pamplemousse, lime, grapefruit bitters


 **Violet Beauregarde** 13
titos, blueberry-rosemary syrup, crème de violette, st. germain, lemon + add bubbles \$2

Light & Bright

 **Scenic 98** 12
cathead honeysuckle vodka, cocchi americano, lemon, hibiscus simple, house-carbonated aromatic wine

 **The Not-So-Basic Meg** 13
mata blanc vermouth, grey goose, prosecco, expressed lemon peel


 **Jets to Brazil** 15
avuíá amburana cachaça, aperol, montenegro amaro, fresh lime

 **Armistead[†]** 13
plantation original dark rum, passionfruit, mango shrub, allspice dram, lemon, demerara simple

[†] Named by Skyler Martin and Debra Lynch, this cocktail is dedicated to current and former cancer patients and their courageous battles against cancer

Historic


 **Lane Frost** 16
blanco tequila, cocchi americano vermouth, dry curaçao, orange bitters


 **Lothario** 14
diplomatico reserva, roasted pecan syrup, falernum, chicory pecan bitters, xocolatl mole bitters, smoke


 **Monchito** 15
clarified piña colada with smith & cross rum, overproof rum, and white rum


 **Second Rodeo** 13
old forester bourbon, grand marnier, demerara, rhubarb bitters

Bold & Complex

 **The Lansky Method** 24
don julio añejo, del maguey mezcal, agave nectar, xocolatl mole bitters, orange bitters

 **Brazilian Bijou** 22
avuíá cachaça, carpano antica, chartreuse, absinthe bitters, orange peel expression

 **La Llarona** 15
lunazul reposado tequila, mata blanc vermouth, campari, aperol, lemon expression

 **Le Chiffre (stirred, not shaken)** 18
belvedere lake barzatek vodka, nolets gin, lillet blanc, lemon-thyme goat cheese olives

MOCKTAILS

Rite Of Spring* 9
hibiscus syrup, lemon, soda, lavender foam

Venetian Fortnight 9
white peach, pineapple, sugar, hawaiian black sea salt

Yucatan Lines 8
mango shrub, passionfruit, agave nectar, lime, tajin rim

Sugar Mama 7
blueberry-rosemary syrup, lime, soda



After Dinner



DESSERT COCKTAILS



Espresso Martini 14
titos, disaronno, frangelico, espresso



Tiramisu Flip* 15
titos, disaronno, frangelico, espresso, whole egg, sugar, cocoa powder dust



Café Esperanza 12
grey goose, kahlúa, cold brew, coconut cream



Key Lime Martini 13
absolut vanilla, fresh lime, pineapple, cream, sugar, graham cracker dust

WINE TASTING FLIGHT

August 2nd-7th

Sparkling Wine (\$30)

Tenuta Santome "Extra Dry" Prosecco DOC, Treviso, Veneto NV
Gaston Chiquet "Brut" Champagne, France NV
Isaac Fernandez "Brut Rose" Catalonia, Spain NV
Alfredo Maestro "Pet-Nat" Spain 2020

FORTIFIED WINES

Sherry

Bodegas Barbadillo "Manzanilla" Andalucía, Spain MV 10

Bodegas Toro Albala "Gran Reserva PX" Andalucía, Spain 1994 20

Madeira

The Rare Wine Co. "Rainwater" Madeira, Portugal NV 12

The Rare Wine Co. "New York Malmsey" Madeira, Portugal NV 12

Port

Graham's "10yr Tawny Port" Douro, Portugal MV 15

Graham's "20yr Tawny Port" Douro, Portugal MV 20

Graham's "30yr Tawny Port" Douro, Portugal MV 35

Graham's "40yr Tawny Port" Douro, Portugal MV 45

Other

Donnafugata "Ben Ryé" Passito di Pantelleria DOC, Sicily, Italy 2017 12

Château Rieussec Sauternes Bordeaux, France 2016 20

Hopler "Troockenbeerenauslese" Burgenland, Austria 2017 25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
 Please inform your server of any dietary restrictions. Our kitchen is happy to accommodate when possible.