

## COCKTAILS

20

### OLD FASHIONED

- Gatekeeper** johnny walker black, balsamic, date, china china  
**Brimstone** templeton rye, port, grand marnier  
**Buckeye** mezcal, orange agave, mole bitters

### NEGRONI

- Painted Lady** aperol, framboise, cinnamon, prosecco  
**Monarch** elijah craig, smoked cherrywood, contratto, meletti  
**Glasswing** gin, strega, dimmi

### MARGARITA

- Viceroy** tequila, lime, passion fruit, thyme  
**Firetip** mezcal, grapefruit, lime, habanero  
**The Farmer** tequila, lime, ginger, cucumber

### MARTINI 20

- Mourning Cloak** gin, dry vermouth, duck prosciutto olives  
**88 vodka**, dry vermouth, gorgonzola olives  
**White Admiral** gin, vodka, aperitif wine

## WINE BY THE GLASS

### SPARKLING WINE

- Prosecco, Da Mar NV Veneto 16  
Champagne, Voirin-Jumel 28

### ROSE

- Pinot Noir, Francois Millet, Sancerre 16

### WHITE

- Sauvignon Blanc, Raffitain-Planchon, Sancerre 18  
Pinot Grigio, Fantinel, Friuli, Italy 14  
Chardonnay, Presq'ile, California 17

### RED

- Cabernet Blend, Gundlach Bundschu, Sonoma 18  
Pinot Noir, Roche de Bellene, Burgundy France 17  
Malbec, La Posta, Argentina 16

### BEER

- Meteor Pilsner 7 Sorachi Ace 9**  
**Hefeweissen 8 Heineken 7**  
**Hop Commander IPA 8**

## CHAMPAGNE

- Ruinart "Blanc de Blancs" NV, Reims 250  
Ruinart "Blanc de Blancs" NV, Reims magnum 450  
Ruinart Rose NV, Riems 185  
Ruinart Rose NV, Riems magnum 340  
Dom Perignon, 2008, Epernay 550  
Dom Perignon Rose, 2004, Epernay 900  
Veuve Cliquot Yellow Label 180  
Bollinger Special Cuvee 1.5L 450  
Veuve Cliquot Brut Rose 1.5L 420

## BOTTLE SERVICE

### TEQUILA

- Don Julio Blanco 400  
Casamigos Reposado 425  
Fortaleza Anejo 450  
Casa Noble Anejo 450  
Don Julio 1942 750

### VODKA

- Tito's 350  
Beluga Noble 400  
Ketel One 400  
Grey Goose 450  
Belvedere 450  
Chopin 500

### GIN

- Bombay Sapphire 400  
Hendrick's 425  
Nolet's 450  
Tanqueray Ten 350

### WHISKEY

- Bulleit 350  
Jameson 350  
Johnny Walker Black 400  
Woodford Reserve 450  
Macallan 12yr 450

## BAR SNACKS

Available until 10pm

**Mixed Olives 9**

**Marcona Almonds** smoked paprika, sea salt 12

**Antipasti Salad** artichoke hearts, sun dried tomatoes, chickpeas, balsamic cipollini onions, sweet peppers 18

**Spring Hummas & Pita** house made hummas 18

**Iberico & Burrata** sliced Jamon Iberico from Spain, burrata cheese, olive oil crackers 36

TO INSURE ALL GUESTS PRIVACY, KINDLY REFRAIN FROM PHOTOGRAPHY  
WHILE INSIDE BUTTERFLY