

THURSDAY

DATE NIGHT

\$45

COCKTAILS (PICK TWO) CLASSIC

- Bees Knees***
Barr Hill Tom Cat gin, honey, fresh lemon, honey foam
- Paloma**
grapefruit infused Altos Reposado tequila, pamplemousse, lava saline water, fresh lime, fresh grapefruit
- Clover Club**
Roku gin, Zucca amaro, raspberry, rose water, egg white, fresh lime
- Barrel Aged Maple Old Fashioned**
Redemption Rye whiskey, Fee Brothers aromatic bitters, maple syrup
- Mai Tai**
Appleton 12yr dark rum, Barbancourt 5yr rhum agricole, Pierre Ferrand dry curacao, Disarrono amaretto, almond orgeat, pineapple, fresh lime

SHAREABLES (PICK TWO)

- Calamari** Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli
- Hummus** spiced Wagyu beef, pine nuts, pickled chillies, with housemade garlic flatbread
- Peking Duck Steamed Buns** (2) five spiced duck confit, hoisin, scallion, cucumber, jalapeño, cilantro
- Pork Belly Takaki** cucumber waakame salad, pickled ginger, spicy aioli
- Wagyu Sliders*** (2) Allen Brothers© Wagyu, mushrooms, gruyere cheese, crispy onions white truffle aioli

SWEET TREAT (PICK ONE)

- Dark Chocolate Torte** luxardo cherry syrup, candied walnuts, whipped cream
- Salted Caramel Creme Brûlée** salted caramel custard, flaky sea salt
- Seasonal Sorbet** mixed berries

GENERAL MANAGER MICHAEL BOLEA | EXECUTIVE CHEF DANE SEWLALL

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

HOUSE

- I'm The Captain Now**
bartenders flavor of the week, only for the adventurous tipplers
- Into The Woods**
Maximo mezcal, Salers apertif, Zirbenz pine liqueur, honey, Angostura bitters
- Toki'n On The Bayou**
Suntory Toki whiskey, plum, anise, Peychauds bitters

SEASONAL

- So Fresh & So Green**
Haymans Old Tom gin, basil-pineapple gomme, elderflower basil oil, fresh lemon
- Easy On The Eyes**
Barbancourt 5yr rhum agricole, carrot, ginger, cinnamon, fresh lemon
- Vegan Fizz**
avocado washed Cuervo Tradicional silver tequila, macha infused Luxardo Maraschino, rice water, fresh lemon, fresh lime, vanilla, orange blossom water, vegan foam
- Atypical Caipirinha**
coconut oil washed Leblon cachaca, Passoa, plantain turbinado, fresh lime

