

THE PRESTIGE COLLECTION



A showcase of rare bottles, aged spirits, and considered ingredients, crafted into cocktails worthy of the occasion.

THE GOLDEN TRINITY	50	MIDNIGHT RESERVE	48
A luxurious take on the Penicillin, layering Penelope Architect Bourbon, Yamazaki 12 and Macallan 12 with fresh lemon and ginger, finished with gold leaf. <i>served with raspberry macaron</i>		A decadent take on the Espresso Martini. Don Julio 1942, rich espresso and coffee liqueur layered in vanilla-cardamom, finished with shaved black truffle and gold leaf. <i>served with a german chocolate macaron</i>	

MARTINIS



PRETTY IN BRINE <i>watermelon martini</i>	20	TOFFEE NOIR <i>classic espresso martini</i>	22
ocean organic vodka, watermelon, lychee, lemon, agave		casamigos reposado tequila, espresso, mr. black, salted maple syrup, toffee ball	
LYCHEE KEEN <i>lychee martini</i>	20	OLIVE THE ATTENTION <i>dirty martini</i>	22
hendrick's gin, hibiscus, lychee, lemon, pineapple		grey goose vodka, olive brine, dry vermouth, blue cheese & caviar olive	

COCKTAILS



MODERN CLASSICS

CASA AMOR <i>maragarita</i>	19	BADA BING, BADA BITTER <i>negrini sour</i>	20
lalo tequila, cocomix, pineapple, lime		drumshanbo sardinian citrus, vermouth, aperitif, aquafaba	
TOKYO BLOSSOM <i>japanese spritz</i>	20	GUAVA GOOD TIME <i>dark & stormy</i>	19
tenshi angel nigori, gin, lychee, grapefruit tonic		diplomático dark rum, guava, agave, premium tonic	
CHERRY SMOKESHOW <i>sidecar</i>	19	VELVET ROPE <i>boulevardier</i>	20
amarás verde mezcal, lychee, dry vermouth, cointreau, cherry		knob creek, vermouth, aperitif, creme de cacao	
RIO PASSION PROJECT <i>caipirinha</i>	18	UMAMI HOUR <i>old fashioned</i>	20
cachaça, lime, passion ginger syrup		woodford reserve, miso maple syrup, ginger bitters	

SPIRIT FREE

HOUSEMADE MINT LEMONADE	10	NO SIN & TONIC	13
cucumber, fresh mint, lemon		aplos ease, agave, celery cucumber soda	
COSMIC COLADA	10	PALOMA ROSA	13
coconut water, pineapple, blueberry, lemon		aplos arise, lime, pineapple, guava, grapefruit soda	
SANGRIA FRESCA	14	PUCKER UP	13
seedlip agave, three spirits livener, pineapple, watermelon, sprite		seedlip agave, coconut water, agave syrup, lime, aquafaba	

upgrade any free spirit cocktail with a house spirit of your choice \$7

PREMIUM SODAS



BLOOD ORANGE	6
SPARKLING GRAPEFRUIT	6
SPARKLING YUZU LIME	6
SPARKLING CELERY CUCUMBER	6
GINGER BEER	6
GINGER ALE	6

PLANTA PASSPORT APP

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Service Charge: An 18% service charge will be added to parties of 6 or more guests.

Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.

contains nuts

WINE

BUBBLES

	glass	bottle
RIONDO PROSECCO Veneto, Italy	14	52
ROEDERER BRUT ROSÉ Anderson Valley, California	X	68
MOËT & CHANDON BRUT IMPÉRIAL Épernay, France	X	135

WHITE

TORRESELLA PINOT GRIGIO Veneto, Italy	14	52
DASHWOOD SAUVIGNON BLANC Marlborough, New Zealand	16	60
CHALK HILL CHARDONNAY Sonoma, California	18	68

ROSÉ & SKIN CONTACT

LES SARRINS ROSÉ Côtes de Provence, France	16	60
DAISY HAZY ORANGE Columbia Valley, Washington	16	68
MINUTY CÔTES DE PROVENCE ROSÉ Provence, France	17	68

RED

CUNE TEMPRANILLO Rioja, Spain	14	52
A TO Z PINOT NOIR Willamette Valley, Oregon	17	68
KAIKEN INDOMITO MALBEC Mendoza, Argentina	16	60

SAKE

	glass	300ml	720ml
YUKI NO TENSHI Snow Angel Nigori	14	X	60
HEAVENSAKE Junmai Ginjo	18	38	75
HEAVENSAKE Junmai Daiginjo	22	48	110

BEER & CIDER

TALEA 'SUN UP' HAZY IPA 6.5% ABV, Brooklyn, NY	10
SAPPORO PREMIUM PALE LAGER 4.7% ABV, Hokkaido, Japan	11
OMMEGANG HENNEPIN FARMHOUSE SAISON 3.9% ABV, Cooperstown, NY	11
THREES BREWING 'VLIET' PILSNER 5.1% ABV, Brooklyn, NY	10
SEASONAL N/A BEER	8

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SPIRITS

VODKA

PRAIRIE ORGANIC	16
OCEAN ORGANIC	17
TITOS	18
GREY GOOSE	20
BELVEDERE ORGANIC	20
BELVEDERE 10	35

GIN

PRAIRIE ORGANIC	16
TANQUERAY	18
GRAY WHALE🐳	20
HENDRICK'S	21
DRUMSHANBO SARDINIAN CITRUS BOMBAY	21
SAPPHIRE	22
MONKEY 47	22
SÔNG CÁI DISTILLERY FLORAL	22

RUM

BACARDI SUPERIOR	16
CHAIRMAN'S RESERVE SPICED	17
LEBLON CACHAÇA	17
DIPLOMÁTICO MANTUANO	18

TEQUILA

ESPOLÒN BLANCO	16
ESPOLÒN REPOSADO	18
ESPOLÒN AÑEJO	22
PATRÒN SILVER	22
LALO BLANCO	19
CASAMIGOS BLANCO	22
CASAMIGOS REPOSADO	25
CASAMIGOS AÑEJO	28
CLASE AZUL PLATA	45
CLASE AZUL REPOSADO	55
DON JULIO 1942 AÑEJO	55

MEZCAL

AMARÁS VERDE JOVEN ESPADÍN	18
OJO DE TIGRE ARTESANAL JOVEN	18
MONTELOBOS ESPADÍN JOVEN	19
DEL MAGUEY VIDA JOVEN	20

BOURBON

BULLEIT	19
WOODFORD RESERVE	19
MAKER'S MARK	20
KNOB CREEK 9 YR	21
ANGEL'S ENVY	23
PENELOPE ARCHITECT	22
PENELOPE TOASTED	23
PENELOPE ROSE CASK	25

WHISKEY/RYE

WILD TURKEY 101 RYE	18
BULLEIT RYE	19
BASIL HAYDEN DARK	20
KNOB CREEK RYE	20

JAPANESE WHISKEY

SUNTORY TOKI	20
HIBIKI HARMONY	35
YAMAZAKI 12 YR SINGLE MALT	65

SCOTCH

JOHNNIE WALKER BLACK LABEL	22
LAPHROAIG 10 YR OLD ISLAY SINGLE MALT	24
MACALLAN 12 YR DOUBLE CASK	28