

THE PRESTIGE COLLECTION



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

THE GOLDEN TRINITY

50

A luxurious take on the Penicillin, layering Penelope Architect Bourbon, Yamazaki 12 and Macallan 12 with fresh lemon and ginger, finished with gold leaf. *served with raspberry macaron*

MIDNIGHT RESERVE

48

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. *served with a german chocolate macaron*

MARTINIS



PRETTY IN BRINE

watermelon martini

20

ocean organic vodka, watermelon, lychee, lemon, agave

TOFFEE NOIR

classic espresso martini

22

casamigos reposado tequila, espresso, mr. black, salted maple syrup, toffee ball

LYCHEE KEEN

lychee martini

20

hendrick's gin, hibiscus, lychee, lemon, pineapple

OLIVE THE ATTENTION

dirty martini



22

grey goose vodka, olive brine, dry vermouth, blue cheese & caviar olive

COCKTAILS



MODERN CLASSICS

CASA AMOR

maragarita

19

lalo tequila, cocomix, pineapple, lime

BADA BING, BADA BITTER

negrini sour

20

drumshanbo sardinian citrus, vermouth, aperitif, aquafaba

TOKYO BLOSSOM

japanese spritz

20

tenshi angel nigori, gin, lychee, grapefruit tonic

GUAVA GOOD TIME

dark & stormy

19

diplomático dark rum, guava, agave, premium tonic

CHERRY SMOKESHOW

sidecar

19

amarás verde mezcal, lychee, dry vermouth, cointreau, cherry

VELVET ROPE

boulevardier

20

knob creek, vermouth, aperitif, creme de cacao

RIO PASSION PROJECT

caipirinha

18

cachaça, lime, passion ginger syrup

UMAMI HOUR

old fashioned

20

woodford reserve, miso maple syrup, ginger bitters

SPIRIT FREE

HOUSEMADE MINT LEMONADE

10

cucumber, fresh mint, lemon

NO SIN & TONIC

13

aplos ease, agave, celery cucumber soda

COSMIC COLADA

10

coconut water, pineapple, blueberry, lemon

PALOMA ROSA

13

aplos arise, lime, pineapple, guava, grapefruit soda

SANGRIA FRESCA

14

seedlip agave, three spirits livener, pineapple, watermelon, sprite

PUCKER UP

13

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

LET'S TAKE YOUR TASTEBUDS PLACES.
JOIN FREE, ROLL IN THE REWARDS.



DOWNLOAD NOW

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	90
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

HUBER SPARKLING ROSÉ Traisental, Austria	15	60
ONE STONE ROSÉ OF PINOT NOIR Central Coast, California	16	64
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	20	38	75
HEAVENSAKE Junmai Daiginjo	22	48	110

BEER & CIDER

ASAHI DRY RICE LAGER 5% ABV, Kashiwa, Japan	9
MOODY TONGUE APERITIF PILSNER 5% ABV, Chicago, IL	10
FOUNDER'S MORTAL BLOOM HAZY IPA 6.2% ABV, Grand Rapids, MI	10
DAISY CUTTER PALE ALE 5.2% ABV, Chicago, IL	9
GOOSE ISLAND SOFIE SAISON 6.5% ABV, Chicago, IL	9
RIGHT BEE DRY CIDER 6% ABV, Grand Rapids, MI	8
SEASONAL IPA	10
SEASONAL N/A BEER	8

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.

SPIRITS

VODKA

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

GIN

PRAIRIE ORGANIC	16
BOMBAY SAPPHIRE	18
GRAY WHALE🐳	20
HENDRICK'S	21
DRUMSHANBO SARDINIAN CITRUS	21

RUM

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

TEQUILA

REAL DEL VALLE BLANCO	16
ESPOLÒN BLANCO	16
ESPOLÒN REPOSADO	18
ESPOLÒN AÑEJO	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
ILEGAL JOVEN	21

BOURBON

FOUR ROSES SMALL BATCH	18
ELIJAH CRAIG 10 YR	19
LEGENT	19
RUSSELS RESERVE 10 YR	20
MAKER'S 46	20
KNOB CREEK 9 YR	21
WILD TURKEY RARE BREED	22
BARDSTOWN WHEAT	24
PENELOPE ARCHITECT	22
PENELOPE TOASTED	23
PENELOPE ROSE CASK	25

WHISKEY/RYE

WILD TURKEY 101 RYE	18
KNOB CREEK RYE	20
SAGAMORE DOUBLE OAK RYE	30

JAPANESE WHISKEY

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

SCOTCH

LAPHROAIG 10 YR OLD ISLAY SINGLE MALT	24
MACALLAN 12 YR DOUBLE CASK	28
JOHNNIE WALKER BLACK LABEL	22
JOHNNIE WALKER BLUE LABEL	65