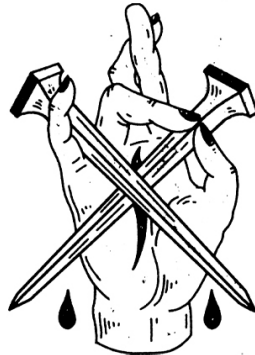


01



INTERMUNDI

An exploration of two interconnected spirits.
Half ounce neat pours of Yamazaki 18 Year Japanese Whisky and
Aberlour 18 Year Speyside Scotch Whisky.

A delicately curated cocktail
with Yamazaki 12 Year Japanese Whisky, Aberlour 12 Year
Scotch Whisky, Okinawa Seaweed Syrup,
Scottish Breakfast Tea Tincture.

Served neat with a paired chocolate from Quix Chocolate

\$147

02



THE HAMMER

Toasted Cashew* Infused Widow Jane Apple
Wood Rye, Spiced Muscovado, Savory Bitters,
Lemon Twist.

Served on a rock, smoked
with spiced cashews from Wright & Co.

**Allergen warning contains peanuts & tree nuts.

\$30

03



HIDDEN GROVE

Lemongrass Infused Ketel One Vodka,
Four Square Probitas Rum,
Passionfruit, Apple, Agave,
Lime, Sparkling Wine.

Served tall and crowned with passionfruit
vanilla popping candy.

\$29

04



MOONGLADE

Matchbook Distilling Co. Late Embers
Smoked Sunchoke and Honey Spirit, Tarquin's Navy
Strength Gin, Yellow Chartreuse, Bay Leaf and
Grains of Paradise Tea, Lemon Twist.

Served neat with curated cheese and
pickled accoutrements.

\$31

05



GAIA

Chicory Infused Banhez Mezcal Joven, Coffee Liqueur,
Galliano Authenticio, Blood Orange,
Cinnamon, Acid-Adjusted Pineapple.

Served with pebble ice and
torched cinnamon.

\$23

06



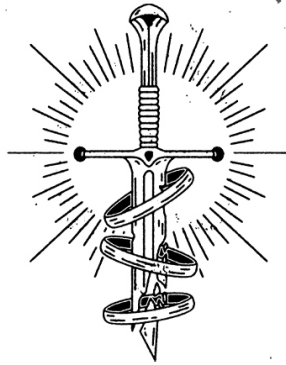
ETERNAL WELL

Clairin Haitian Rum, Thai Basil Infused Baijiu,
Honeydew, Coconut Cream, Acid-Adjusted Grapefruit.

Served with pebble ice and
adorned with basil.

\$27

07



HALLOWED GROUND

Bēnriach 10 Year Single Malt Scotch,
Tempus Fugit Crème de Banane, Laird's Bottled in Bond Straight
Apple Brandy, Toffee Peanut Orgeat**, Savory Bitters, Whole Egg*.

Shaken up and served with chocolate dipped almond brittle**
from Quix Chocolate.

**Allergen warning contains peanuts & tree nuts.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your risk of foodborne illness.

\$33

08



FORGOTTEN BLOSSOM

Pisco, Salers Aperitif, Lychee Liqueur,
Cap Corse Blanc, Sencha Tea.

Served on large ice with a housemade
lychee candy.

\$29

09



AFTERGLOW

Matchbook Distilling Co. Ritual Sister Smoked
Pineapple Spirit, Rhum J.M 80, Saffron Liqueur,
Orgeat**, Lemon, Orange Cardamom Bitters.

Served up with ube powder and
a custom Sfumato fragrance.

**Allergen warning contains tree nuts.

\$29

10



DREAMER

Lot No. 40 Rye, Tempus Fugit Crème de Cacao,
Spiced Marshmallow Root and Honey Syrup,
Half & Half, Angostura Bitters.

Served in a milk bottle with vanilla milk foam and a
dark chocolate pirouette.

\$23

11



FRUIT OF MOUNT IDA

Wild Turkey Rare Breed Straight Bourbon,
Espolon Anejo Tequila, Amontillado Sherry,
Raspberry, Orange Bitters.

Served neat, garnished with an
Islay infused cherry.

\$29

12



ARBORETA

Tanqueray London Dry Gin, French
Herbal Liqueur, Cocchi Americano,
Kummel, Snap Pea, Lime.

Served on pebble ice with a mint
bouquet and lime zest.

\$23

13



UNDERSTORY

The Botanist Cask Rested Islay Gin,
Remy Martin VSOP Cognac, Pear Liqueur,
Rainwater Madeira, Spiced Candy Cap Mushroom.

Served on block ice with
an aroma fog.

\$29