

DRINK UP WITH MAISON PICKLE MINI MARTINI HOUR*

MON-FRI 4:30PM - 6:30PM

Mini Martini Flight \$10

THE BOTANIST'S

BOTANICAL BOND

BOTANIST GIN
DRY VERMOUTH
COCCHI AMERICANO

SPELL

BOTANIST GIN
SWEET VERMOUTH
MARASCHINO LIQUEUR
ORANGE BITTERS

GARDEN OF GIN

BOTANIST GIN
LO-FI DRY VERMOUTH
ORANGE BITTERS

*Craving More? Upgrade Any One of the Above
to a Full-Sized Cocktail for \$12!*

Fair Affair \$12

SUZETTE

DUDOGNON COGNAC
FAIR CAFÉ
GRAND MARNIER
ICED COFFEE
CARAMEL ORANGE SYRUP
SALT, BITTERS

CLASSIC

VODKA
FAIR CAFÉ
ICED COFFEE
CANE SYRUP

FUMÉE

MONTELOBOS MEZCAL
FAIR CAFÉ
KRONAN SWEDISH PUNSCH
BROADBENT MADEIRA
ICED COFFEE
DEMERARA

MAISON TREAT

Beau Joie Demi-Sec Champagne
\$12

HOUSE HIGHBALLS \$12

WINES BY THE GLASS \$10

BEERS ON TAP \$7

**Available at the Bars and Front Bar Adjacent Tables*

**EAT UP WITH
MAISON PICKLE
MINI MARTINI HOUR***
MON-FRI 4:30PM - 6:30PM

NOSH \$10

D'OLIVED EGGS

EVOO, Micro Arugula, Maldon Salt

PICKLED CRUDITÉS

Seasonal Pickled Vegetables, Herb Aioli

**MAISON FRIES WITH GRUYERE FONDUE
AND BACON**

CRISPY PICKLED ARTICHOKEs

Spicy Aioli, Pickled Mustard Seed

SHISHITO PEPPERS

Pickled Red Onions, Lemon, Salt

NOMS \$15

CRAB ARTICHOKE AND SPINACH DIP

Mozzarella, Fresh Herbs, Toasted Bread

SHRIMP PILLOW DUMPLINGS

Ginger Butter Sauce, Crispy Scallions, Chili & Herb Oil

HALF DOZEN SHRIMP COCKTAIL

Cocktail Sauce, Half Lemon

CRISPY CALAMARY

Fra Diavolo Sauce, Garlic Bread

**Available at the Bars and Front Bar Adjacent Tables*