**COCKTAILS**

**LATE CHECKOUT** 16
lunazul blanco, vanilla, smoked peach & strawberry soda

**EXTRA LEG ROOM** 16
ford's gin, pineapple, falernum, oolong tea soda

**COQUITO** 16
white rum, sherry, milk, coconut, nutmeg

**WILDE NIGHT** 16
jameson irish, cognac, chicory, walnut, amaretto & sesame cream

**CURRANT BALANCE** 16
rittenhouse rye, zucca amaro, maple, red currant, lime, angostura bitters

**PAID VACATION** 16
Cimarron reposado tequila, sauvignon blanc, cinnamon, guava, lime, chile salt

**SEVEN DAY WEEKEND** 16
vodka, st. george green chile, elderflower, kiwi, lime

**DEBT FREE** 16
absolut elyx vodka, pomegranate, salted plum, fennel, lemon, G.H. Mumm champagne

**EASY BREEZY** 16
beefeater gin, singani 63, passion fruit, verjus, cucumber

**RIPTIDE** 16
dickel 12 tennessee whisky, grand marnier, islay scotch, ginger, honey, blueberry, lemon

**OFFSHORE ACCOUNTS** 16
old forester rye, aged jamaican rum, wild strawberry, amaro

**NO ABV**

**SHALLOW END - 10**
seedlip garden, fresh berries, lime, seltzer

**SCHOOL NIGHT - 10**
non-alcoholic dry riesling, citrus cordial, mulled hibiscus water

**ADDITIONAL**
+coca-cola, diet coke, sprite, house lemonade, cold brew coffee, iced tea

* Please note, a 20% gratuity will automatically be added to groups of six or more and tabs left open.

A 2.5% culinary service charge has been added to your bill to support equitable and fair wages for our kitchen staff. Thank you for your support.