

Earth \$22

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,
Angostura & Orange Bitters

Brown Butter

Jameson Irish Whiskey, Linnie Aquavit, Foro Amaro,
Alpine Herbs, Macadamia, Fresh Espresso

Carrots

Grey Goose Vodka, Cardamom, Ginger, Lime

Saffron

Angel's Envy Rye, Linnie Aquavit, Elderflower, Ginger, turmeric,
Lemon, Egg White

Air \$22

Passionfruit*

Codigo Blanco Tequila, Aged Rum, Guava,
Pineapple, Lime, Cream

Horchata

Diplomatico Reserva Rum, Pineapple Rum, Coconut,
Cinnamon, Vanilla

Eucalyptus & Yuzu*

Beefeater Gin, Soju, Green Chartreuse,
Shiso Leaf

Guava

Patron Reposado Tequila, Caramel, Lemon, Prosecco

Water \$22

EVOO

Absolut Elyx Vodka, Feta, Blue Cheese Stuffed Olives

Sea Salt

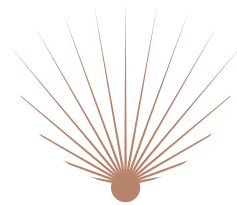
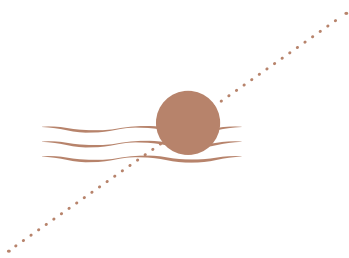
Herradura Reposado Tequila, Lillet Rosé, Fino Sherry, Grapefruit, Orange Bitters, Gold Dust

Tequila & Soda

Patron Silver Tequila, Cilantro, Ancho Chile, Bergamot, Agave, Lime, Clarified

Gin & Tonic

The Botanist Gin, Peppercorn, Rose, Rhubarb, House Made Tonic



Fire \$22

Roasted Apples

Old Forester Rye Whiskey, Apple Brandy, Apple Butter, Allspice, Lemon, Peychaud's Bitters

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Poblano Pepper

Del Maguey Vida Mezcal, Suze, Vanilla, Lemon

Smoked Coffee

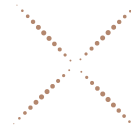
Rittenhouse Rye Whiskey, Crème de Cacao, Noilly Prat Rouge, Banana, Angostura Bitters

* = Zero Proof Available

Sparkling

Prosecco Brut Luca Paretti, Treviso, Italy	\$ 18 / 70
Rosé Prosecco Luca Paretti, Treviso, Italy	\$ 18 / 70
Perrier Jouët Grand Brut, Champagne, France	\$32 / 140

White



Pinot Grigio Spasso, Delle Venezie, Italy, '24	\$ 16 / \$ 62
Chardonnay Franciscan Estate, California, '24	\$ 18 / \$ 70
Sauvignon Blanc Nobilo, Marlborough, New Zealand, '23	\$ 20 / \$ 78
Albariño Martin Codax, Rías Baixas, Galicia, Spain, '23	\$ 22 / \$ 86
Muscadet Chateau Guipiere, Loire Valley, France, '21	\$ 24 / \$ 94
Etna Bianco Tornatore, Scilily, Italy, 2023	\$ 24 / \$ 94

Skin Contact

Maison Sainte Marguerite Rosé Symphonie, Côtes de Provence, France, '24	\$ 18 / 70
Maison Sainte Marguerite Rosé Magnum Symphonie, Côtes de Provence, France, '23	\$ 130



Reds

Garnacha Vina Zorzal, Spain, '23	\$16 / \$62
Beaujolais Beau!, Burgundy, France, '23	\$16 / \$62
Cabernet Sauvignon Charles & Charles, Columbia Valley, Washington, '21	\$18 / \$70
Nero d'Avola Feudo Arancio-Stemmari, Sicily, Italy, '22	\$20 / \$78
Malbec Reunión, Mendoza, Argentina, '23	\$22 / \$86
Pinot Noir Erath, Oregon, '22	\$24 / \$94

Samuel Adams American Light Lager, 4.2%

Mermaid Pilsner, Coney Island NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Dogfish Head 60 Minute IPA, Milton, DE 6%

Angry Orchard Crisp Apple, Hudson Valley, NY, 5%

Brooklyn Special Effects Pilsner, Brooklyn, NY, (non-alcoholic)

Beers & Cider

\$10