

Cocktails

HERBE DE TRIUMPH

malfy gin, rosemary, lemon, smoked herbs 15.⁹⁹

SMOKE & SPICE

creyente mezcal, eucalyptus, lemon, black pepper 16.⁹⁹

BORDEAUX SOUR

jefferson's very small batch, pear, lemon, hibiscus,
bordeaux, egg white 15.⁹⁹

ST. TROPEZ SPRITZ

roku gin, blood orange liqueur, elderflower liqueur,
lemon, strawberry, rose petal, prosecco 16.⁹⁹

BOULEVARDIER

pendleton whisky, china china amer, select apertivo 17.⁹⁹

VERSAILLES

hangar one vodka, lillet rose, lemon, chamomile, blackberry 15.⁹⁹

QUEEN MARIE

patron silver, strawberry, elderflower liqueur, lime, mint 16.⁹⁹

GOLD FASHIONED

brown butter washed tin cup bourbon, lillet rouge, allspice 16.⁹⁹

GREENHOUSE MARTINI

olive oil washed grey goose, olive brine, roquefort stuffed olives 18.⁹⁹

L'ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 16.⁹⁹

HAUTE COCKTAILS

TRUFFLE OLD FASHIONED

truffle-infused whistlepig piggyback 6yr bourbon,
demerara, bitters 23.⁹⁹

ADD FRESH SHAVED TRUFFLE 19.⁹⁹

THE CASPIAN

chilled grey goose le citron, dill infused rinse,
osetra caviar accompaniment 45.⁹⁹

SPIRIT FREE

FRENCH 94

seed lip 94, strawberry, rose, lemon 14.⁹⁹

ROSE NÎL

strawberry, rose, lemon, amarena cherries 8.⁹⁹

CITRON ZERO

pallini limonzero, Q grapefruit 13.⁹⁹

FAUX COLLINS

ritual gin alternative, cucumber, tonic 13.⁹⁹

BEER

STELLA ARTOIS 7.⁹⁹

FOUNDERS CENTENNIAL IPA 7.⁹⁹

KRONENBOURG BLANC french wheat 8.⁹⁹

TWO BROTHERS DOMAINE DUPAGE

french style country ale 8.⁹⁹

BEST DAY N/A kolsch 7.⁹⁹

WINE

BUBBLES

Cremant, JC Calvet, bordeaux, fra (NV) 14.⁹⁹

Cremant Rosé, JCB, no. 69, burgundy, fra (NV) 18.⁹⁹

Champagne, Chateau de Bligny,
grande reserve, brut, cotes des bar (NV) 27.⁹⁹

Champagne, Perrier Jouet, brut, champagne, fra (NV) 44.⁹⁹

Rosé Champagne, Moet, champagne, fra (NV) (187ml) 36.⁹⁹

NA, Lyre, “classico”, us 250ml 14.⁹⁹

WHITE

Blanc de Blancs, La Fete, st. tropez fra (2022) 16.⁹⁹

Chablis, Domaine de Chantemerle, burgundy, fra (2023) 21.⁹⁹

Chardonnay, valrav, sonoma county, ca (2023) 17.⁹⁹

Rosé, Maison Sainte Marguerite, “symphonie”,
provence fra (2024) 15.⁹⁹

Sancerre, Sager & Verdier, loire, fra (2023) 25.⁹⁹

Sauvignon Blanc, Nautilus Estate,
marlborough, nz (2023) 17.⁹⁹

Viognier, Jean Luc Colombo, “le violette”, languedoc,
fra (2023) 14.⁹⁹

Vouvray, Jean-Michel Gautier, demi sec,
loire valley, fra (2023) 17.⁹⁹

RED

Bordeaux, Chateau Loudenne, medoc,
fra (2016) 22.⁹⁹

Burgundy, Frederic Magnien, “graviers”, burgundy,
fra (2021) 28.⁹⁹

Cabernet, Cline, “rock carved”,
alexander valley, ca (2022) 18.⁹⁹

Chinon, Bernard Baudry, “les granges”, loire valley,
fra (2023) 17.⁹⁹

Cotes du Rhone, Chateau Mont Redon, rhone,
fra (2022) 14.⁹⁹

Pinot Noir, Browne, “heritage”, willamette, or (2022) 15.⁹⁹

Zinfandel Blend, Palisades, lodi, ca (2023) 13.⁹⁹

An 18% service charge will be added to all parties of 6 guests and more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.