



FALL

Cocktail Menu

SOPHISCATED SIPS

- | | |
|--|-----------|
| A LITTLE 1942 | 42 |
| <i>Don Julio 1942, Cardamaro,
Seville Orange Bitters</i> | |
| LUXURY TAX | 38 |
| <i>D'USSÉ XO, Raspberry,
Crème de Cacao, Chocolate Bitters</i> | |
| PENTHOUSE | 38 |
| <i>PATRÓN EL CIELO, Dry Vermouth
D.O.M. Bénédictine</i> | |
| HALL OF FAME | 35 |
| <i>Hennessy VSOP, Grand Marnier Cuvée</i> | |

SEASONAL SIPS

- | | |
|--|-----------|
| FORBES.COM | 22 |
| <i>Lobos 1707 Reposado, Chris' Iced Espresso,
Bailey's Irish Cream, Simple</i> | |
| A PEAR OF APPLES | 20 |
| <i>Woodinville, Spiced Apple, Roasted Pear,
Brown Sugar, Cinnamon, Lemon</i> | |
| ELMORE | 22 |
| <i>D'USSÉ, Sweet Potato Syrup,
Black Walnut</i> | |
| BONFIRE | 20 |
| <i>Mezcal, Hibiscus Hot Tea, Agave,
Lemon, Cinnamon, Orange Peel</i> | |
| SACRED FIG | 20 |
| <i>Caribbean White Rum, Fig, Sage,
Roasted Citrus</i> | |

S

FALL

Cocktail Menu

SOBER SIPS

NA COSMO 12

*Seedlip Grove 42, Cranberry, Orange,
Lime, Simple*

NA APPLE FIZZ 12

*Apple Cider, Seedlip Grove 42,
Sparkling Water, Demura Syrup*

SWEET ENDINGS

FRIED OREO 14

BEIGNETS

Vanilla Bean Cream, Raspberry Coulis, Mint

SWEET POTATO 14

BRIOCHE BREAD CAKE

*Allspice Whipped Cream, Maple Syrup
Cashew Crumble*