

Cocktails

MARTINIS

MG MARTINI . . . 23

choice of Ketel One or Bombay Sapphire,
vermouth blend, fino sherry, bitters
crisp • dry

TWO SIP MARTINI . . . 10

“DIRTY” MARTINI . . . 23

Olive oil vodka, dry vermouth,
house brine, chimichurri oil
savory • silky

TROPICAL TENDENCIES . . . 20

Tropical vodka, hibiscus, lillet rosé,
elderflower, blanc vermouth
tropical • bright

TEMPTATIONS

CARIBBEAN BRAMBLE . . . 20

Gin, green tea umeshu, jerk pineapple, citrus, cinnamon
vibrant • spiced

QUE RICO . . . 18

White rum, cucumber, mint, yuzu-lime soda
fresh • fizzy

YUCATAN CLUB . . . 19

Tequila, strawberry amaro, Cocchi Americano, guava,
scotch bonnet, citrus
tropical fire • elegant balance

SI CLARO HIGBALL . . . 18

Vodka, Meyer lemon, cardamom, verjus,
elderflower tonic
delicate • citrusy

GREEN TEA NEGRONI . . . 19

Gin, green tea umeshu, Cocchi Americano, bitters
bright • floral

PURSUE HAPPINESS . . . 19

My Girl rum blend, sherry, coconut,
clarified pineapple, coffee salt
lush • nostalgic

BANANA OLD FASHIONED . . . 20

Toki whisky, aged rum, caramelized banana, molé bitters
warm • indulgent

SOFT SEDUCTIONS

All pleasure, no proof

DOWN TIME . . . 15

N/A aperitif, strawberry-guava, verjus, elderflower tonic

VERDE HIGBALL . . . 14

Cucumber-mint, lime, yuzu-lime soda

LYCHEE LEMONADE . . . 12

Lemon juice, lychee, cane sugar, sea salt, water

CARIBBEAN TEA . . . 12

Hibiscus, rose petal, cinnamon, citrus, panela

*We
stayed
too long.*





Glasses

SPARKLING

BLANC DE BLANCS . . . 18
Raventos i Blanc, Conca del Riu Anoia, SP

BRUT ROSÉ . . . 20
Arnaud Lambert, Loire Valley, FR

BLANC DE BLANCS BRUT . . . 32
Le Mesnil 'Grand Cru' Champagne, FR

WHITE

SAUVIGNON BLANC . . . 16
Valravn, Sonoma County, US

PINOT GRIS / RIESLING . . . 20
Domaine Weinbach 'Les Vignes du Prêcheur, Alsace, FR

ALBARIÑO . . . 17
Pazo das Bruxas, Rias Baixas, SP

CHARDONNAY . . . 19
Tyler Winery, Santa Barbara, US

CHARDONNAY . . . 25
Domaine Jean-Pierre Grossot, Chablis, FR

ROSÉ

CINSAULT, GRENACHE . . . 17
Château Peyrassol, Provence, FR

RED

PINOT NOIR . . . 22
DuMOL, Russian River, US

GAMAY . . . 16
Stéphane Aviron, Beaujolais, FR

GARNACHA . . . 17
Sindicat de la Figuera, Montsant, SP

CABERNET SAUVIGNON . . . 19
Buehler Vineyards "Estate" Napa Valley, US

CABERNET, ETC . . . 30
Château Marquis de Terme 'Cuvée 1762' Margaux, FR

BEER

All beers - 9

FIDDLEHEAD
IPA

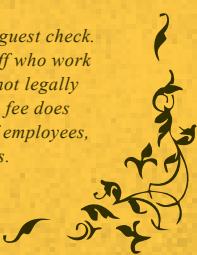
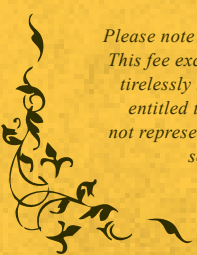
HIGHLIFE
Lager

ALLAGASH
White ale

MEDALLA
Puerto Rican lager

MILLER LITE
Light lager

-196 STRAWBERRY
Vodka seltzer



*Please note that a 3% fee will be included in each guest check.
This fee exclusively goes to our hourly kitchen staff who work
tirelessly behind the scenes every night and are not legally
entitled to share in your generous gratuity. This fee does
not represent a tip or service charge for wait staff employees,
service employees, or service bartenders.*