

Cotton Row

RESTAURANT

SIGNATURE COCKTAILS

GOLD COAST SUNSET

tito's, triple sec, mango puree,
lime juice, strawberry pearls, bruleéd lemon

16

APOTHECARY'S GARDEN

citadel gin, aloe water, lime juice, mint,
absinthe spritz, lime wafer

15

AGAVE & SILK

teramana tequila, domain de canton, coconut
water, ginger beer, ginger honey syrup

14

HAVANA CABANA

aged rum, lychee puree, yuzu, fresh
squeezed lime juice, orgeat, lychee sphere

14

BLOOM & BARREL

woodinville bourbon, chambord, hibiscus,
triple berry reduction, spiced cinnamon bitters

17

WINES BY THE GLASS

Lamberti, Prosecco 12

Francois Montand, Brut Blanc de Blancs 12

Lucien Albrecht Brut Rosé, Cremant d'Alsace 14

Pinot Grigio, Santi 12

Sauvignon Blanc, Rombauer, Sonoma 16

Riesling, August Kessler, Pfalz 11

Chardonnay, Reata, Sonoma Coast 13

Chardonnay, Chalk Hill Estate, Sonoma County 20

Rosé, Fleurs de Prairie 12

Pinot Noir, The Four Graces, Oregon 15

Malbec, Trivento Golden Reserve, Argentina 14

Bordeaux Blend, Chateau Bellevue Peycharneau 14

Cabernet Sauvignon, Black Stallion, North Coast 14

Cabernet Sauvignon, Austin Hope, Paso Robles 22

Zinfandel Blend, Ridge Vineyards, Sonoma 18

STARTERS

BUTTER POACHED LOBSTER BISQUE

tarragon crème fraîche, chive oil

ENGLISH PEA AND BURRATA SALAD

tender baby greens, mint, pistachio, lemon vinaigrette

CITRUS CURED SALMON

shaved fennel, avocado, sicilian capers, crème fraîche,
champagne vinaigrette

TEMPURA BATTERED GARDEN AND GULF

spring vegetables, seafood bites, lemon-herb aioli

ENTREÉS

JUMBO LUMP CRAB CAKE BENEDICT

poached farm eggs, buttered asparagus, toasted brioche,
champagne hollandaise

SEAFOOD STUFFED GULF FLOUNDER

sweet corn purée, english peas, citrus beurre blanc

SEARED JUMBO SHRIMP & HAND-TIED PASTA PURSES

herbed ricotta cheese, blistered cherry tomatoes, basil,
champagne-citrus cream

MAINE LOBSTER & SPRING HERB OMELET

goat cheese, roasted fingerling potatoes, chive oil, micro greens,
orange zest

PRIME FILETS OF ANGUS BEEF AND FARM EGGS

carolina gold rice, roasted spring carrots, natural jus

DESSERTS

STRAWBERRY SHORTCAKE

macerated berries, vanilla bean cream, sweet biscuit crumble

KEY LIME CHEESECAKE

raspberry coulis

FLOURLESS CHOCOLATE TORTE

dark chocolate ganache, vanilla crème anglaise

\$65 ++