

frozen

- FROSÉ** 16
rosé, kettle one botanical
grapefruit & rose, lemon
- ST LUCIA SUNSET** 17
spiced rum, white rum, ginger,
pineapple kombucha, sherry

cocktails

- CUP OF AMBITION** 16
milagro reposado, espresso, hot
chocolate pu-erh demerara
- LA MAREA** 17
coconut washed tequila, mezcal,
yellow chartreuse, watermelon
- OLD FASHIONED** 16
george dickel rye, montenegro
amaro, demerara
- PEACHY KEEN** 18
remy martin 1738, apricot brandy,
grilled peach shrub, cinnamon,
lemon, white chocolate garnish
- SILVER FOX** 17
ketel one, grapefruit, vanilla, citric
acid, carbonation
- AUTUMN CALLING** 10
chinotto, orange, egg white,
cinnamon
**spirit fee*
- THE ORCHARD** 10
seedlip spice, apple cider, honey
**spirit fee*

luxury punch bowls

(serves 8)

- OAK STREET PUNCH** 750
martell xo, limoncello, orgeat,
dow's 30 year aged tawny port
- FULLY VAXED** 950
hendricks, lychee, ginger, lemon
meritage tea, whole bottle of
Perrier Jouet Belle Epoque

de
ver
eaux

beer

- CRUZ BLANCA** 7
'Mexico Calling', lager
- HAYMARKET** 8
'Speakerwagon', pilsner
- WHINER** 10
'Maude', barrel-aged flanders red
- DOVETAIL** 10
vienna-style lager
- BUCKLEDOWN** 8
'Belt&Suspender' ipa
- SPITEFUL** 8
'God Damn Pigeon' porter

wines

champagne and sparkling

- Santome Prosecco, NV**
veneto, it 16 | 50
- Bisol, "Jeio" Rosé Prosecco, '19**
veneto, it 16 | 60
- Raventos "De Nit" Reserva, '18**
catalonia, es 15 | 70
- Canard-Duchene Brut, NV**
champagne, fr 22 | 100
- Thiénot Brut Rosé, NV**
champagne, fr 34 | 150
- Vadin-Plateau "Renaissance"
Extra Brut, NV**
champagne, fr 29 | 135
- Perrier-Jouet "Belle Epoque" Brut, '12**
epernay, fr 450
- Dom Perignon "Millésimé" Brut, '10**
champagne, fr 650

white

- Elk Cove Pinot Gris, '20**
willamette valley, or 15 | 68
- Arboleda Sauvignon Blanc, '19**
aconcagua, ch 15 | 68
- Folly of the Beast Chardonnay, '19**
central coast, ca 15 | 68

rosé

- Can Sumoi "La Rosa" Rosado, '19**
penedes, es 15 | 68
- AIX, '20**
provence, fr 15 | 75

red

- Yves Chaley et Fille "Les Rousselots"
Pinot Noir, '19**
burgundy, fr 18 | 72
- Paul Janin "Piémonts" Gamay, '19**
burgundy, fr 15 | 65
- Can Sumoi Sumoll Garnatxa, '18**
penedes, es 16 | 64
- Chateau Pey La Tour, '18**
bordeaux, fr 15 | 65