

BAR & LOUNGE

Spring

Crafted using the freshest seasonal ingredients, our culinary inspired cocktails are well balanced and refined. Please ask your server for recommendations to help guide your experience.

Recipe

Cocktails

- | | | |
|-----|---|----------------------|
| 468 | Lunazul Blanco, Dill Infused Massican Vermouth, Citrus, Honey | Dill
14 |
| 365 | Bulleit Bourbon, St. Germaine, Cointreau, Rose Water, Sudachi | Rose
17 |
| 475 | Hennessey Black, Aperol, Averna, Lemon, Plum Bitters | Onyx
17 |
| 30 | La Poire Grey Goose, St. Germaine, Lemon, Sparkling Wine | Anjou
15 |
| 223 | J. Wray Rum, Coconut, Pickled Strawberry, Yuzu Kosho | Belmont
14 |

Non-Alcoholic Infusions

Balanced, Unique and Flavorful

- | | | |
|-----|---|-----------------------------------|
| 910 | Hibiscus Tea, Lemon, Fever Tree Club Soda | Hibiscus Spritz
8 |
| 899 | Fresh Strawberries, Coconut Cream, Fever Tree Club Soda | Strawberry Cream Soda
7 |
| 953 | Fresh Blackberries, Mint, Fever Tree Tonic | Blackberry Mint Tonic
8 |

Drinking Vinegars

*Light, Tart, Refreshing and Naturally Flavored
Infused with Sparkling Water*

- Apple · Honey · Pineapple · Ginger · Pomegranate
6