



11th
cave

HOUSE COCKTAILS
interpretations of classics

FREEZER MARTINI
grey goose vodka, dry vermouth, saline, pickled biquinho peppers 24

SPLICE MILKPUNCH
rum blend, chartreuse, guava, passionfruit, sesame, greek yogurt 23

PEACH & TARRAGON GIMLET
bombay premier cru, peach, tarragon, lemon, orange blossom, agave, blue curaçao 23

WALNUT & CACAO MANHATTAN
toki whisky, gospel straight rye, cacao butter, green walnut, oloroso, jaeger 24

CHERRY & PLUM HARVARD
barsol pisco, cherry edv, ume plum, sakura vermouth, verjuice, bitters 23

MANDARIN & YUZU PALOMA
patròn silver, mandarin, mezcal, cocchi americano, rooibos tea, yuzu, soda 24

MOCKTAILS

STRAWBERRY & MAPLE
lyre's amaretti, bloody bandwagon, strawberry, maple, verjuice 17

PLUM & MINT
lyre's white cane, ume plum, mint, ginger, almond, soda 17

please note our cocktail menu changes regularly depending on what's in season. ditto our extensive cellar of natural and niche wines, which is too long to print here. we love small and interesting producers, limited runs, creative vintages and bin ends of beautiful and unusual bottles and we switch the menu up accordingly. check it out when you're in.