



HOUSE COCKTAILS
interpretations of classics

FREEZER MARTINI

grey goose vodka, dry vermouth, pickled biquinho peppers, pepper brine 24

RASPBERRY & MANDARIN SOUR

bacardi carta blanca, 11e peach wine, raspberry, mandarin, whites 23

PINEAPPLE & MACADAMIA GIMLET

bombay pressé, macadamia, pineapple, fig leaf, lime 23

QUINCE & HAZELNUT MANHATTAN

gospel straight rye, quince vermouth, coconut caramel, chamomile, hazelnut 24

CHERRY & PLUM HARVARD

barsol pisco, cherry edv, umeshu plum, sakura vermouth, verjuice, bitters 23

APPLE & GRAPEFRUIT PALOMA

patròn silver, apple, mezcal, grapefruit, cocchi, rooibos, soda 24

MOCKTAILS

FIG LEAF & STRAWBERRY

lyre's amaretti, strawberry, fig leaf, lemon, egg whites 17

BASIL & ELDERFLOWER

four pillars dry bandwagon, elderflower, basil, earl grey tea, 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.