

11^e
cave



HOUSE COCKTAILS

interpretations of classics

FREEZER MARTINI

you choice of vodka or gin with dry vermouth, saline, pickled onion 25

JD'S LEGACY

bacardi blanca, midori, lemon sherbet, pineapple, shiso, cream whip, biscotti 23

SACRED GIFT

patrón silver, coconut, mexican rum, corn liqueur, toasted rice, banana 25

QUINCE CARAMEL WHISKY SOUR

buffalo trace bourbon, quince caramel, limoncello, fino, verjuice, orange bitters 24

WINTER FIZZ

bombay premier cru, pomelo vermouth, yuzu, tangelo, bergamot tea, whites, soda, chai spice 24

OPPOSITES ATTRACT

calvados, blood orange, martini rubino, salted honey, native thyme, davo plum 24

NON-ALC COCKTAILS

PEAR & CHAI

lyre's aperitif rosso, pear, chai, citrus, almond, agave 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.