

Menu



Signature Cocktails

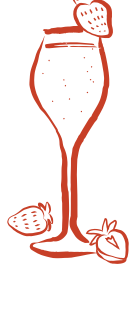
Light & Refreshing



Meringue-a-tang

Punchy citrus Margarita with earthy, oxidized citrus undertone

19



Summer Kiss

Dry, bright, and bubbly berry daiquiri

18

Smoky & Herbaceous



Tropic Thunder

Beach-toasted Old Fashioned spiced with the memories of Piña Coladas.

20



Crimson Ember

Floral Mezcal sour with bright citrus, red fruit, and a bittersweet linger

20

Rich & Complex



Espresso Ghost

A clear espresso martini. Clean roast, nuttiness, dry cocoa

22



Negroni à la Cart

Apple skin, spice, tannin, and dry peel bitterness

20

Bold & Spirited



Cloakroom Martini

Bitter florals, dry cocoa, raspberry

20



Orange Empire

Bubbly Manhattan highball with chamomile and allspice

19

Zero-Proof

Juniper Blush

Seedlip Garden, Strawberry

12

Miss-Fire

NOA Aperitivo, Pomegranate, Lemon

12

Heineken

Pale Lager, NL

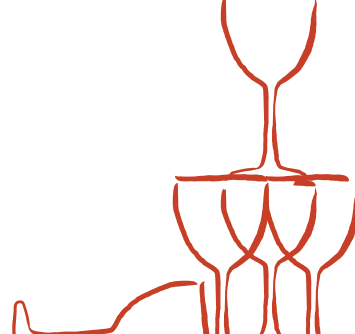
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Birra Antoniana

Lager, IT

14

Wine by the glass



Red

Montepulciano d'Abruzzo

Tiberio · Abruzzo, IT 2022

16

White

Pinot Grigio

Tiefenbrunner · Alto Adige, IT 2023

15

Sparkling

Prosecco Millesimato Extra Dry DOC

Dissegna · Veneto, IT 2023

13

Snacks

Oysters

cucumber mignonette, citrus

22

Foie Gras Parfait

maple bourbon sauce, apple, waffle

24

Mortadella Skewers

ricotta, pistachio, honey

18



Chicken 65

curry leaf, Kashmiri chili, lemon aioli

18

Crispy Cauliflower

gochujang, sesame, scallion

16

Shishito Peppers

chili, citrus salt

12

Cheese bread

pão de queijo, parmesan

8