COCKTAILS

CHI CHI BANG BANG *25*
Casamigos Blanco, grapefruit, lime, soda infused with jalapeños

SPICY BUT NICEY *23*
Casamigos Reposado, Cointreau, homemade spicy mango syrup, lime juice and Tajín rim

INVITE ONLY *23*
Casamigos Blanco, Cointreau, mezcal mist, pineapple and chili oleo, lime, Tajín rim

PASSION PICANTE *23*
Grey Goose, passion fruit purée, vanilla syrup, lime juice, egg white, fire water

DON'T BE SHAI *22*
Bombay Sapphire, St-Germain, fresh basil, cucumber water, citrus syrup and lime

PALMA ROYAL *40 / 25*
Laurent-Perrier Champagne 40 / Prosecco 25 · VSOP, Angostura bitters, raspberry purée and simple syrup

POMEGRANATE MARTINI *23*
Grey Goose, Cointreau, homemade spice syrup, fresh pomegranate juice and lime

MOCKTAILS

KEY LIME PIE *17*
Lime juice, citrus syrup, egg white and evaporated milk

THE GLOW *17*
Fresh mint, lime juice, ginger beer, club soda and passion fruit juice

SPICED POMEGRANATE *18*
Fresh pomegranate juice, homemade spice syrup and lime

COGNAC

RÉMY MARTIN XO *55*
1 ounce serving

RÉMY MARTIN LOUIS XIII *375*
1 oz — 375 / ½ oz — 190

DESSERTS

NY CHEESECAKE
Graham cracker, indigenous haskap berries
24

#ONLYFLAN GF
Coconut, caramel, amarena cherry
19

THE D.D.L. CRUMBLE
Dulce de leche, banana mousse, chocolate
16

CHOCOLATE KNOCKOUT
5-layer cake, hazelnut, mascarpone
32

GF = GLUTEN-FREE