



Poiré Victoire

Grey Goose Pear Vodka & Apple Juice
Shaken with Care

Miss Bonde

Raspberry Infused Absolut Vodka
Enhanced with Champagne

French Line

Lillet Blanc & Champagne
Perfumed with Orange & Ginger

Ultimate Blossom

A Mélange of Lilikoi & Strawberry
Ultimate Vodka and Laced with Champagne

Aperol Spritz

A Sun-Splash of Aperol
Glistening with Champagne

Mach 2

A Robust Blend of Laphroaig Scotch
& Green Chartreuse

18

NON-ALCOHOLIC COCKTAILS

A Refreshing Selection

Pilar

Cocktail of Fresh Mint
Apple Juice & Ginger Ale

Absinthe Angel

Cucumber with Green Aniseed Infusion
A Souvenir of the “Absinthious” Past of the Jazz Era

13

CHAMPAGNE BY THE GLASS

Heidsieck-Monopole

“Blue Top” Brut NV

18

Billecart-Salmon

Extra Brut NV

28

Henriot

Brut Rosé NV

34

Krug “Grande Cuvée”

Brut MV

62

The Harmony of Food & Wine

La Mer’s skilled wine team will offer personalized selections by the glass to accompany each menu item or assist you in choosing the perfect bottle to enhance your dining experience.

**These recommendations are tailored to
La Mer’s Degustation Menu**

**Wine Pairing by the Glass
95 per person**

Applicable excise tax and gratuity are not included in the above prices.
For parties of 6 or more guests, a service charge of 18% will be applied.