

L'APERITIF

AT LA MER

Cocktails - \$30

Ail, Ail, Ail

Chili Garlic Oil Fat Washed Kōhana Kea Rum,
House-Made Pickle Brine, Garlic Pickle.

La Figue

Ten Generation Pierre Ferrand Cognac,
Pierre Ferrand Dry Curacao,
Heidsieck Champagne, Fig Puree, Giffard Rhubarb Liqueur,
Lemon, Black Walnut Bitters, Fig Sugar.

Pistache Gouteuse

Chopin Vodka, Velvet Falernum, House-Made Pistachio Syrup,
'Jarana' Lustau Fino Sherry, Lime, Heidsieck Champagne.

Nocturne

Orange-Infused Absolut Vodka, Giffard Blanc Crème De Cacao,
Gomme Syrup, Espresso, Salt, Flamed Orange Oil.

Rêve De Tahiti

Vanilla Butter Fat Washed High West Rye, White Peach Tea
Almond Syrup, Seville Orange Bitters, Cherry Wood Smoke.

Fête Framboise

Citadelle Gin, Raspberry Shrub, Lemon, Aquafaba,
Fever Tree Elderflower Tonic, Lavender Bitters, Rosemary.

D'Encre

Kōhana Koho Rum, Ron Zacapa 23 Yr Rum, 'Cruz Del Mar'
Amontillado Sherry, Black Garlic Shrub, Black Lemon Bitters,
Truffle Salt, Activated Charcoal.

La Fée

Citadelle Gin, Grande Absente, Kings Ginger Liqueur,
Liquid Alchemist Ginger Syrup, Coconut, Lime.

Soleil Levant

Suntory Toki Whiskey, Rihei Ginger Shochu, Lemon,
House-Made Jasmine Tea Soda.

Terre Brûlée

Campero Mezcal, Royal Combier,
'La Cigarrera' Manzanilla Sherry, Lime, Agave,
Scrappy's Fire Tincture, Sel Gris.

In our commitment to creating a sustainable environment,
straws are available upon request.