



CLASSIC COCKTAILS

- CECIL** OLD FASHIONED\$20
- Maker's Mark 46 Bourbon
 - + House Old Fashioned Syrup + Orange Oil
- OAXACA** OLD FASHIONED\$21
- El Tesoro Tequila Reposado • Illegal Mezcal Reposado
 - + House Agave Syrup + Orange Oil
- FRENCH 75 REGAL**\$27
- Botanist Dry Gin + Fresh Lemon + Grapefruit Oil
 - Topped with Moët & Chandon Champagne
- CHAMPS ÉLYSÉES VS**\$22
- Dudognon Grand Champagne Cognac
 - Chartreuse + Fresh Lemon + Angostura Bitters
- DRY** DAIQUIRI\$21
- San Zanj Clairin Rum • Campari
 - + Passionfruit + Pink Guava + Fresh Lime

SPECIALTY COCKTAILS

- JADE** VANITY\$20
- Haku Vodka • Green Tea Umeshu
 - + Lychee + Fresh Lemon + Jasmine
- GARDEN AT GIVERNY**\$20
- Las Californias Nativo Gin • Lo-Fi Amaro
 - + Grapefruit + Rosemary + Fresh Lemon + Salted Foam
- PARLOR TRICK**\$20
- Four Roses Small Batch Bourbon • Jelinek Amaro
 - Cocchi Vermouth di Torino • Crème de Noyaux*
- CACTUS SLIM**\$20
- Illegal Mezcal Joven • Chateau Aloe
 - + Orgeat* + Mint + Fresh Lime
- AMARINGO**.....\$20
- Suyu Quebranta Pisco
 - + Kiwi + Fresh Citrus + Confetti Pepper
- THE BROCK**\$20
- Campo Azul Tequila Blanco • Cointreau
 - + Fresh Lime + Float of St. Germain Foam°



Contains: *Almonds ° Egg