

BAR MENU

COCKTAILS

southern pearl london dry gin, basil, lemon, lime, simple syrup, saline, soda SERVED LONG 13

hampden ti' dram coconut-infused rum, pineapple rum, lime, falernum, banana liqueur, cinnamon spice SERVED DOWN 13

paper lion pisco, lemon, st. george pear eau de vie, vanilla, absinthe, grapefruit oil SERVED UP 13

old flame bourbon, grapefruit and lime juice, passionfruit, brown sugar, toasted cinnamon, jamaican rum SERVED LONG 13

fool's gold rye, yellow chartreuse, benedictine, vermouth, turmeric, ginger, orange oil SERVED UP 13

smoke and mirrors mezcal, tequila reposado, lime, vanilla, cucumber, dill, egg white, white pepper SERVED DOWN 13

staysail blend of scotches, thyme, rosemary, sage, honey, orange bitters SERVED DOWN 13



HIGHBALLS

shop highball st. george spirits baller whiskey, q club, lemon oil 13

toki highball suntory toki whisky, q club, mint leaf 10

tahona highball mal bien mezcal, q seltzer, lime oil 10

yuzu highball st. george spirits shochu, lemon, yuzu soda 10

OCTOBER 17 — OCTOBER 23

BARTENDER'S CHOICE

blame it on the rio cachaca, lemon, apricot, jerry thomas bitters
SERVED UP 13

created by erick castro

DESSERT

black sesame ice cream sandwich

with brown butter cookies 7

chocolate pot de crème

with house-made oreo cookies and crème chantilly 8

pear and walnut torte

with whipped crème fraîche 8

VERVE COFFEE

Espresso 3

Cappuccino 4

Americano 3

SONG TEA

Song Red 5

Dragon Phoenix Clear Heart

Oolong 6

DIGESTIF

JAPANESE WHISKY

Akashi Umeshu 10

Nikka Coffey Malt 15

Nikka Miyagikyo 17

AMARI

Cardamaro 8

Amaro Ciociaro 9

Sfumato Rabarbaro 9

BRANDY

Montreuil Selection Calvados 12

Dudogneon Reserve Cognac 12

Camut 6yr Calvados 25

CANE

Santa Teresa 1796 Venezuela 11

Scarlet Ibis Trinidad 12

El Dorado 21yr Guyana 18

Matthiasson Sweet Vermouth 10

