

BAR MENU

COCKTAILS

scenic route gin, hibiscus, lime, rosemary,
punt e mes, club soda, grapefruit oil SERVED LONG 13

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

little drop of poison aquavit, calvados, lemon,
cranberry, campari SERVED UP 13 created by chris lane

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

single village highball del maguey santo domingo
albarradas mezcal, q club, grapefruit oil 13

rhum and tonic barbancoourt 8 yr. hatian rhum, tonic water,
lime, grapefruit oil 12

DECEMBER 12 — DECEMBER 18

BARTENDER'S CHOICE

carpenter's hand armagnac, amontillado sherry, drambuie,
orange oils SERVED DOWN 13

-chosen by kenny

DESSERT

black sesame ice cream sandwich

with brown butter cookies 7

soba-cha crème caramel

with sesame-almond tuile 8

pumpkin spice ice cream s'mores 7

VERVE COFFEE

Espresso 3

Cappuccino 4

Americano 3

SONG TEA

Song Red 5

Dragon Phoenix Clear Heart

Oolong 6

please inform your server of any food allergies in your party

DIGESTIF

VERMOUTH

Alessio Chinato 8

Bonal Gentiane- Quina Apéritif 8

Matthiasson No 3 Vermouth 12

AMARI

Cardamaro 8

Amaro Ciociaro 9

Sfumato Rabarbaro 9

LIQUEUR 1oz/2oz

Il Mallo Nocino 6/12

Yellow Chartreuse V.E.P. 2015 21/42

Green Chartreuse V.E.P. 2015 23/46

BRANDY

Montreuil Selection Calvados 12

Dudognon Reserve Cognac 12

Camut 6 yr Calvados 25

JAPANESE WHISKY

Akashi Ume 10

Nikka Coffee Malt 15

Ichiros Malt on the Way 2013 65

