

## Cocktails

### GIN & BOLLYWOOD TONIC

london dry gin, makrut lime leaf, tamarind, mint,  
angostura bitters. 17

"A worldwide attraction, compelling and refreshing."

### CAIPARITA

mezcal, london dry gin, moringa agave, cucumber, lime,  
celery bitters. 17

"Something to be celebrated. Consider it a San Diego staple. Juicy, vegetal, magnetic."

### GOLD RUSH

rye whiskey, masala vermouth, honey, lemon, orange. 17

"Snappy, swank, in full swing. An ode to bourbon lovers not fully committed to the neat pour."

### PAINKILLER

thai tea sherry, light rum, coconut, absinthe, pineapple, lime. 17

"The poetic affinity of coconut, abinthe and Thai tea. Tiki gone sultry."

### ESPRESSO MARTINI

reposado tequila, aged rum, cacao, hazelnut, amaro  
meletti, espresso. 17

"Just when you thought the Espresso Martini had been mastered, think again;  
luxurious with a nostalgic implication."

### OLD FASHIONED

bourbon, amaretto, drambuie, peychauds, angostura bitters. 17

"A downtempo spin on the classic. Velvety and rounded."

### NEGRONI

london dry gin, chai vermouth, campari. 17

"Spiced, charming, and graciously bitter."

### MARTINI

london dry gin, bay leaf vermouth, fino sherry, benedictine,  
makrut lime. 17

"Southeastern elements come together. Crisp, intriguing, palate awakening."

## Wine

CONQUILLA Brut, Cava, Nv 14 / 56

SAUVIGNON BLANC Southern right, Walker Bay, 2021 15 / 60

CABERNET FRANC Chateau De Coulaïne, Chinon, 2021 16 / 64

PERRIE TRICHET 1 Cru, Extra Brut, Champagne, Nv 28 / 115

## Champagne

L. AUBRY & FILS Brut, Champagne NV 110

MOUZON-LEROUX L' Ascendants Solera, Extra Brut, NV 190

KRUG Grand Cuvee, Champagne NV 450

DOM PERIGNON P2, Champagne 2004 1200

ROSE Vilmart & Cie, Emotion, Champagne 2013 330

PIERRE PETERS Cuvee Reserve, Grand Cru, Mesnil-Sur-Oger NV 150

CHARLE DE CAZANOVE 1 cru, Brut, Champagne NV 85

## Beer

HARLAND BREWING India Pale Whale, IPA 9

EPPIG BREWING Special Lager, Pilsner 9

## Food Menu

*Executive Chef Ted Smith*

### BUTTERED RADISH

marinated cucumbers, lemon vinaigrette, chive ash tajin

### CHARRED ASPARAGUS

eggplant puree, olive relish, baby fennel, preserved lemon,  
green chickpeas

### GREEN TOMATO GAZPACHO

avocado, cucumber, grilled shrimp, coriander, chili oil

### WAGYU TONGUE AND CHEEK "CARPACCIO"

truffle aioli, arugula, crispy garlic and shallots

### POTATO GNOCCHI

green garlic pesto, pickled tomatoes, grana padano, chive  
blossoms, lemon

### ROASTED JIDORI CHICKEN

spring onion-roe sauce, gai lan, fava beans

### KOJI CURED SANTA MARIA STEAK

pickled hon shimeji mushrooms, potato puree, yu choy, chimichurri

### STRAWBERRY SHORTCAKE

vanilla sponge cake, strawberry syrup, whipped cream