



DESSERT

Seasonal crème brûlée flavour \$7

Flourless chocolate torte with sea salt \$12

CAFE

Tea & Coffee \$3

Irish Coffee \$12

DIGESTIF 1.5oz

Dolin Red Vermouth \$8

Amaro Nonino \$11

Amaro Montenegro \$10

Amaro Averna \$8

Fernet Branca \$10

Chartreuse \$10

Hennessy VS Cognac \$12

Laphroaig Select. Islay \$12

Woodford Reserve \$13





SPRING COCKTAILS

HABANERO CAESAR \$16

2oz Habanero infused Vodka. clamato.
worcestershire. Mtl steak spice rim. local
pepperette

HIBISCUS MEZCALITA \$17

Sombra Joven Mezcal. Tromba Tequila.
house made hibiscus syrup. agave. lime.
black salt

BOOGIE NIGHTS \$17

1.5oz Aged Rum. Galliano. passionfruit
pureē. pineapple

JUICY JULEP \$16

2oz Bourbon. local peach syrup. lemon.
angostura bitters.mint

STRAWBERRY FIELDS \$15

Strawberry and orange infused
rosē. Aperol. sparkling wine. soda

HIVE MIND \$15

Dillons Gin. Dry Curaçao. honey syrup.
lemon

STRAWBERRY PEACH MOCKTAIL \$8

House made peach and strawberry
syrup. soda. mint

