

SEASONAL COCKTAILS

TIGER TAIL \$16

-Aperitif, Strong, Citrasy, Herbal-
Star anise infused Brandy. Grande Marnie
Pernod

CURRENT OBSESSION \$15

-Fruity, Effervescent, Refreshing-
Cassis. fresh grapefruit juice. Galliano. Prosecco

AZTEC OLD FASHIONED \$17

-Smoky, Spiced, Intense-
Chili infused Reposado Tequila. Mezcal.
triple sec. creme de cacao. Aztec
chocolate bitters

TIKI DREAMS \$17

-Tropical, Fruity, Spiced-
Hibiscus infused spiced rum. pineapple
juice. dry Curacao. Amaretto. lime

SPICED APPLE MULE \$16

-Comforting, Warm, Refreshing-
Apple pie spiced Whiskey. Galliano. lemon.
ginger beer

AIX EN MARRTINI \$18

-Martini Inspired by the south of France-
Olive oil washed vodka or gin. Herb de
Provence infused vermouth. olive brine

NON-ALCOHOLIC SANGRIA \$10

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

BRUNCH

-your choice of herbed
Frites. salad
or both

Cheesy scrambled eggs.
served with toast \$15

Omelette with ham. cheddar
and chives. served with toast
\$15

Poached eggs in a spicy
tomato sauce. served
with toast \$15

Croque Madame \$22

Burger \$25
-add an egg \$4

Brioche French toast stuffed
with roasted cinnamon
apples. served with maple
syrup and
vanilla ice cream. \$18