



## SEASONAL COCKTAILS

### TIGER TAIL \$16

*"Apéritif, Strong, Citrusy, Herbal"*

Star anise infused Brandy. Grande Marnie  
Pernod

### CURRENT OBSESSION \$15

*"Fruity, Effervescent, Refreshing"*

Cassis. fresh grapefruit juice. Galliano. Prosecco

### AZTEC OLD FASHIONED \$17

*"Smokey, 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 MARTINI \$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