

SEASONAL COCKTAILS

ANCHO REYES MEZCALITA \$18

Mezcal, tequila reposado, Ancho Reyes, pineapple, lime, agave, smoked rim

BROWN BUTTER OLD FASHIONED \$17

Brown butter fat washed bourbon, butterscotch schnapps, Angostura and orange bitters

SMOKED ROSEMARY NEGRONI \$16

Dillon's Gin, rosemary infused sweet vermouth, Campari, smoked rosemary sprig

PUMPKIN SPICED MULE \$15

Pumpkin spice infused vodka, Galliano, ginger beer, lime

TIKI DREAMS \$16

Island Diaz spiced rum, dry curaçao, amaretto, lime

SPICED PEAR & CALVADOS \$18

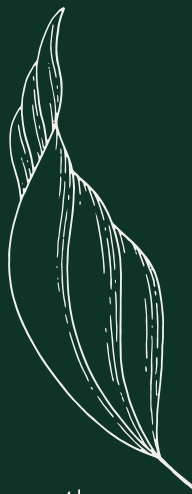
Calvados Boulard Pays D'auge, Domaine de Canton, Galliano, spiced pear syrup, lemon

SPANISH ESPRESSO MARTINI \$17

Vodka, espresso, Kahlua, Liquor 43

VIRGIN SPICED PEAR MULE \$8

Spiced pear syrup, lemon, ginger beer





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

EGGS

-your choice of herbed potatoes, salad
or both

Cheesy Scrambled Eggs served with toast \$15

Omelette with aged Cheddar and chives,
served with toast \$15

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

Mediterranean soft boiled egg breakfast plate \$15

SANDWICHES

-your choice of herbed potatoes, salad
or both

Burrata on foccacia with arugula, semi dried
tomatoes, basil pesto, and balsamic agrodolce \$18

Beef Birria Torta with Oaxacan cheese, avocado,
cilantro and pickled onions, served with a side of
beef bouillon \$18

Torta Cochinitas Pibil with Oaxacan cheese,
avocado, cilantro and pickled onions \$18

SWEET

Lemon Blueberry ricotta pancakes with crème
fraiche and maple syrup \$ 15