

## COCKTAIL BAR

**\$18**

### PANGEA

*don julio tequila, pomegranate, lemon juice, triple sec*

### PEAR MARGARITA

*espolon tequila, pear simple syrup, lime juice, triple sec*

### SAN PEDRO

*bacardi rum, cucumber, mint, lime, simple syrup*

### VENETIAN SPRITZ

*the classic -prosecco, aperol, club soda*

### NEGRONI

*tanqueray gin, campari, sweet vermouth*

### PENICILLIN 2.0

*jack daniels whiskey, ginger, date, simple syrup*

### SCARBOROUGH FAIR

*tanqueray gin, parsley, sage, basil, passion fruit*

### MEZCAL SMOKED NEGRONI

*mezcal, campari, sweet vermouth, mesquite smoke*

### ESPRESSO MARTINI

*grey goose vodka, kahlua, arabica cold brew espresso*

### LYCHEE MARTINI

*belvedere vodka, leeches*

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### ZERO PROOF

**\$12**

### ENGLISH TEA PARTY

*cucumber, mint, lime, simple syrup, club soda*

### EMPRESS' DEN

*ginger, date, simple syrup, club soda*

### SHAKESPEAR GARDEN

*parsley, sage, basil, passion fruit, club soda*

## SPARKLING FRENCH ROSÉ

Grande Réserve Brut

**\$16**

## DINNER SPECIALS

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### BLACK TONNARELLI with DUCK CONFIT \$30

*pepperoncino, kumquats, citrus breadcrumbs*

### LOCAL FARM ORGANIC BASIL PESTO \$29

*trofie pasta, pecorino romano, pine nuts,  
extra virgin olive oil*

### ROASTED PORK MEDALLIONS \$ 28

*citrus smashed potatoes, pickled cherries,  
port wine reduction*

### MORROCAN CHICKEN \$29

*vegetable cous cous pilaf, preserved lemon, kalamata olives*

### BRAISED BEEF SHORT RIBS \$42

*citrus smashed potatoes, pickled prawns, merlot reduction*