

DRINK

ORIGINALS



BUZZ WORD 14

sweet, bright and surprising
gin, sweet vermouth, yuzu,
peach, buzz button garnish

THREE BIRD 13

refreshing, fizzy and round
Malfy Rosa, toasted orgeat,
matcha, grapefruit
**contains tree nuts*

PECAN PIE TAI 13

tropical, spiced and silky
Tanqueray Sevilla, Cardamaro,
pecan, apple, lime
**contains tree nuts*

RED BAY 14

refreshing, icy and familiar
Old Forester 86, grapefruit,
orange liqueur, bay leaf

ZAGAWAR 14

fragrant, boozy and balanced
Ford's Gin, dry curacao,
hibiscus, lime

CLASSICS



PEAR COLLINS 13

bubbly, bright and fresh
Hendrick's Gin, pear, lime,
ginger beer

AVIATOR 14

tart, floral and lovely
Aviation Gin, cherry, violette,
lemon

GIN OLD FASHIONED 13

boozy, herbal and deep
Bristow Gin, Genever, Byrrh,
house bitters

DIRTY MARTINI 12

briney, ice-cold and savory
Ketel One or Bombay
Sapphire, house-made brine

choice of

dry olives (+1)
marinated olives (+1)
blue cheese stuffed (+2.5)



GINTONICA



Choose your **Gin** (2oz), choose your **Tonic**.
Served Gin Tonic style in a goblet with herbs and spices.

GIN

TONIC

THE BOTANIST 14.5

birch, chamomile, coriander

EMPRESS 15.5

butterfly pea flower, ginger

NOLET'S 15

rose, peach, apple mint

TANQUERAY SEVILLA 14.5

citrus, bay leaf, ginger

FEVERTREE

Aromatic	Mediterranean
Cucumber	Light Indian
Elderflower	Sparkling Grapefruit
Lime & Yuzu	Sparkling Lemon

Q TONICS

Original
Ginger Beer

OWEN'S

Mint & Cucumber

EAT

Kitchen Open
Mon-Sat 4-9

BEGINNINGS

OLIVES 6

spiced marinated olives,
honey vinaigrette, orange
zest

BREAD 8

Continental Bakery bread
with herb butter, goat
cheese and olive oil

HUMMUS 16

edamame with black garlic,
chili oil, basil, furikake, pita

FRIES 16

duck fat Kennebec potato
fries, chili garlic aioli sauce
(vegan available)

PLATES

VEGETABLES 16

pickled golden beets,
roasted cauliflower, carrots
and broccolini with curry
butter, dukkah and crème
fraîche

**contains tree nuts*

BÁHN MÌ 16

crispy roasted pork belly,
cilantro and house kimchi with
Vietnamese mayo on baguette

HEARTS OF PALM 19

two marinated croquettes
with bread crumbs, nori,
romesco sauce, salsa verde
and a sprout salad

**contains almonds*

CHICKEN 20

two Joyce Farms honey
ginger chicken skewers with
peanut sauce, Thai pickle
slaw, cilantro

**contains peanuts*

LAMB CHOPS 48

11 oz Catelli Farms lamb chops
with chimichurri, herbed
crème fraiche and parmesan
duck fat potatoes

CRAB CAKE 24

with romesco sauce, salsa
verde, simple salad

**contains tree nuts*

BURGER 18

house-made with Magic City
mushrooms topped with red
onion, tomato, greens and
vegan cheese
with fries

**contains tree nuts*



SWEET ENDINGS

BLUEBERRY CRÈME BRÛLÉE 12

served with blueberry compote, pistachio crumble, lemon zest

**contains tree nuts*

CHOCOLATE BREAD PUDDING 10

served with bourbon toffee sauce, candied pecans, vanilla whipped
cream

**contains tree nuts*