COCKTAILS







OXFORD NO SOCKS

tropical and fresh with tequila, vanilla and citrus

15



COSMO MILK PUNCH

clarified milk punch take on a cosmopolitan with hibiscus, lemongrass, cranberry and orange

16



SATURN'S RINGS

tiki inspired gin cocktail, featuring our shelby orgeat, orange, passion fruit and candied cashews

17



VERTICAL GARDEN

light and refreshing collins

variation with vodka and

house made herbed cucumber soda

13

AMERICANO AMERICANO

classic negroni variation

meets classic espresso drink

for a fun and refreshing twist

13

BEACH BUM*

house made zero proof rum with fresh citrus, shaken with an egg white

14

*standard proof available upon request



HOUSE CLASSIC: FSPRESSO MARTINI - 15



ISLE ROYALE

scotch paired with roasted pineapple infused amaro enhance with Balvenie 14yr Caribbean Cask

15 / 30



FRENCH AFFAIR

rye and crème de cassis with a touch of bubbles and kissed with cinnamon and plum

15



TOWN AND COUNTRY

boozy and straightforward with rye, lavender, aperol and cacao nib

16

SAVORY

SHELBY NUT MIX

cumin, espelette pepper, fennel seed

6

SMOKED WHITEFISH FINANCIERS

lemon glaze, pickled cucumber, herbs

16

CRUDITÉS

assorted vegetables, house made cheese + 1oz Siberian caviar (optional)

11 / 81

SHRIMP COCKTAIL

spicy tomato marmalade, fresh horseradish

19

BFFF TARTARF *

beef mignonette, iceberg and crostini + 1oz Siberian caviar (optional)

22 / 92

"ESCAR-NO"

cremini mushrooms with parsley breadcrumbs and mushroom bouillon

16

SWEET

MILLIONAIRE SHORTBREAD

chocolate cremeux, sourdough miso and caramel

14

YOGURT CUSTARD

rhubarb, ginger and wild rice

12

PRIX FIXE (INCLUDES 3 FOOD COURSES, 2 COCKTAILS AND MORE): 99 PER PERSON