

COCKTAILS

FIRST COURSE

select one



CLARIFIED MILK PUNCH

classic rum and cognac recipe, smooth and sweet with a touch of cardamom, nutmeg and ginger



GOLD NOTE

citrus-forward prepared with aquavit, yellow chartreuse and a touch of pineapple



PORT SHELBY

smoky Islay scotch-rinsed rum old fashioned with maple and spiced pear bitters

SECOND COURSE

select one



ESPRESSO MARTINI

an Aussie favorite made with vodka, coffee liqueur and fresh espresso



SMUGGLER

our house made zero proof whiskey with maple and ginger, shaken with an egg white and a touch of citrus



FLASHING LIGHTS

boozy and straight-forward, mezcal with amontillado sherry, cinnamon and a hint of grapefruit

*standard proof available upon request

ADDITIONAL COCKTAILS: \$15



FOOD

APPETIZER

select one

BEEF TARTARE

beef mignonette, iceberg lettuce and crostini

“ESCAR-NO”

cremini mushrooms with parsley breadcrumbs and mushroom bouillon

MAIN

select one

KALE BOLOGNESE PASTA

house made noodle topped with pecorino cheese

LAMB SHOULDER

tomato marmalade, horseradish and dried shrimp

DESSERT

select one

MILLIONAIRE SHORTBREAD

chocolate cremeux, sourdough miso and caramel

PARSNIP PANNA COTTA

spiced pineapple and corn ganache

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.