

ISLAND FEELS

SUMMERY & BOOZY

MATCHA COLADA

(BLENDED) RUM, PINEAPPLE, LIME,
COCONUT CREAM, MATCHA

LEMON PRESSED

FEATURING FISHER'S ISLAND LEMONADE
(FROZEN) STRAWBERRY, BEACH PLUM, LAVENDER

ZOMBIE

RUM, POMEGRANATE, GRAPEFRUIT, LIME,
CINNAMON, ABSINTHE, FIRE

CHARTREUSE SWIZZLE

GREEN CHARTREUSE, PINEAPPLE, LIME,
FALERNUM, NUTMEG, MINT

GARDEN PARTY

SAVORY & INVIGORATING

BRAVOCADO

AVOCADO, GREENS, CORIANDER, PINEAPPLE,
LIME, HIBISCUS ICE, TEQUILA

SUP, DOC?

CARROT, OJ, GINGER, CUMIN, LEMON,
WHISKEY

BEET THE MEAT

BEET, FENNEL, CHIPOTLE, CITRUS,
CARAWAY VODKA

HIGH BALLERS

LIGHT & BUBBLY

LA PALOMA MEZCAL

GRAPEFRUIT, LIME, TARRAGON, CARDAMOM, SEA SALT

JACK TALK THAI

JAPANESE WHISKY, TURMERIC, KAFFIR LIME,
GINGER, WHITE PEPPERCORN, LIME

MOTHER OF INVENTION

GIN, BLUEBERRY-BASIL KOMBUCHA, FENNEL, BLACK
PEPPERCORN, LEMON

THE VODKA DRINK ON THE MENU

VODKA, BERRIES, MANGO, PISTACHIO

COMFORT ZONE

OLD FASHION OF THE DAY

THE FOUNDATIONAL CLASSIC &
PERFECT BALANCE OF SPIRIT,
SWEETENER, & BITTER

MARGARITA

THE BEST YOU NEVER HAD

STAFF MEAL

A NIP & A BEER

DOCTOR'S ORDERS

TELL US YOUR STYLE & WE'LL PRESCRIBE
SOMETHING JUST FOR YOU

WINE BY THE GLASS

SPARKLING

PROSECCO, BISSON, TRE CENEZIE, 2017 \$14
BRUT, ROEDERER, ANDERSON VALLEY, NV \$18

ROSÉ

ISLE ST. PIERRE, ARIES, 2016 \$11
CHATEAU D'OLLIERES, PROVENCE, 2017 \$16

WHITE

VIDIANO, DOMAIN DOULOUFKIS, CRETE 2016 \$12
PINOT GRIGIO/CATARRATTO, PURATO, SICILY \$12
MALAGOUZIA, ALPHA ESTATE, FLORINA, 2017 \$13
MUSCADET, DOM. DU HAUT BOURG,
COTES DE GRANDLIEU SUR LIE, 2013 \$14

RED

GARNACHA, LA CARTUJA, PRIORAT, 2016 \$14
PINOT NOIR, BODEGA CHACRA, ARGENTINA, 2016 \$20

BEERS

ISAKAZA

SPINACH

MISO, TAHINI, SESAME, PEPITAS, ALEPPO \$7.41

HUMMUS

GRILLED PITA, OLIVE OIL, SUMAC, CRISPY CHICKPEAS \$9.41

LAMB BOREK

PHYLLO PASTRY, SPINACH, FETA, ZA'ATAR, SESAME \$7.41

CEVICHE

DAILY PREPARATION \$13.41

CHICKEN SKINS

ZA'ATAR, SUMAC, OREGANO \$7.41

ROBATA

OCTOPUS

SAFFRON, CUMIN SEED, HONEY, CRUDITE VEGETABLES \$13.41

PORK BELLY

RAS EL HANOUT, RAISINS, EASTER EGGS \$9.41

KEBAB

VEAL, SHRIMP, HERBS, MEDITERRANEAN SPICES, PISTACHIO \$11.41

BRANZINO

COMPRESSED OLIVE FRUIT, HOUSE SPICE BLEND, FINE HERBS \$11.41

BROCCOLINI

GARLIC AIOLI, ALEPPO CHILI, DEHYDRATED LIME \$9.41

SCALLOPS

LEMON VINEGAR, FENNEL, KAFFIR PEANUTS \$11.41

CORNISH HEN

OREGANO, OLIVE OIL, HONEY, ROASTED GARLIC, LEMON \$11.41

DUCK

PASTRAMI SPICE, HOUSE PICKLES, POMEGRANATE BUTTER \$11.41

DESSERT

MOCHI

ASSORTED FLAVORS \$9.41

BAKLAVA

ROSE WATER, ALMONDS, PISTACHIO \$9.41