

## from the 'bloody bar'

CHOOSE YOUR SPIRIT AND BUILD YOUR COCKTAIL AT THE BLOODY BAR WITH WIDE SELECTION OF JUICES, RIMS, SPICES, HOT SAUCES, PICKLES, AND MORE GARNISHES FOR YOU TO CHOOSE FROM.

<b>VODKA - THE CLASSIC</b>	1oz	2oz
KETEL ONE	15	23
TITO'S	15	23
GREY GOOSE	18	27

### GIN - RED SNAPPER

THE BOTANIST	16	24
TANQUERAY 10	18	27

### TEQUILA - BLOODY MARIA

CAZADORES ANEJO	17	26
PATRON REPOSADO	23	36
VOLCAN CRISTALINO	23	36

### BOURBON - THE KENTUCKY

BUFFALO TRACE	17	26
WOODFORD RESERVE	18	27

## from the mimosa cart

### MIMOSA FLIGHT 30

(2oz EA)

orange  
blood orange  
raspberry & pomegranate

### MIMOSA FLIGHT BY THE BOTTLE

MIONETTO 'ORANGE LABEL' 90

MOET & CHANDON 'IMPERIAL BRUT' 200

VEUVE CLIQUOT PONSARDIN  
'ORANGE LABEL' 205

SERVED WITH CARAFES:  
orange, blood orange, raspberry & pomegranate

## mimosa inspired creations

21 EA

**ROSA**  
raspberry, pomegranate,  
chambord, sparkling wine

**J'ADORE**  
orange, lilet blanc, sparkling wine

**UMESHU PESCA**  
peach, choya plum wine, sparkling wine

**IL SOLE**  
blood orange, amaretto disaronno,  
sparkling wine

**CLASSIQUE**  
cassis, sparkling wine

## house mocktails

### ULTIMATE ZERO PROOF G&T 16

non-alcoholic gin, fever tree tonic, spices  
*build - botanical, fresh, mineral*

### FLORIS (e) 17

butterfly pea flower infused non-alcoholic gin,  
lemon, lavender  
*sour - refreshing, aromatic, fresh*

### THE GREEN 10

kale, spinach, apple, coconut water, pineapple,  
mango, cucumber, celery, ginger, lemon

### TIKI CON NADA (n) 15

tropical fruits, falernum, coconut  
*build - rich, tropical, sweet*

### AMELIE 16

raspberry, blood orange, lavender,  
non-alcoholic bubbles  
*sparkling - fruitful, effervescent, vibrant*

### FRESH JUICE 8

grapefruit, orange, pineapple, apple

### THE RED 10

beetroot, orange, carrot, ginger

## signature cocktails

(min. 2oz)

### KING'S ARMS (d)(n) 21

fat washed Irish whiskey, sherry, nuts, bitters  
*stir & up - bold, nutty, rich*

### LIP GLOSS 21

bandango mezcal, lychee, blood orange, bubbles  
*sparkling - effervescent, alluring, fruitful*

### XOCOLATE (d) 19

mt. gay eclipse, amaro, cacao, spice, bitters  
*stir & up - stiff, fiery, dark*

### PANDORA'S BOX (e) 21

st. remy signature, calvados, apple, lemon  
*flip - orchard, baking spice, decadent*

### IMPRESARIO (e) 19

cazadores reposado, amaro,  
black pepper, cardamom, blood orange  
*sour - layered, peppery, zesty*

### 1934 - BARREL AGED (n) 24

bacardi spiced, wray & nephew, el dorado,  
tropical fruits, falernum  
*shake - stiff, tropical, warm*

### THE GRAND FINALE (d)(n) 26

angel's envy, coffee, orange, marzipan, pumpkin spice  
*shake - abundant, creamy, velvety*

### EL CAPO 34

patrón reposado, amaro, dark berry, bitters  
*stir & up - stiff, aromatic, herbaceous*

### SKYLINE MARTINI 58

patrón el cielo, vermouth, orange blossom  
*stir & up - elegant, stiff, clean*

## beer

*draft*  
14oz

GRANVILLE ISLAND IPA 8 ASAHI 9 RED TRUCK LAGER 9 HOYNE BREWING DARK MATTER 9

*bottle*  
11oz

SOL 8 ASAHI 9 HEINEKEN 9 COORS LIGHT 8 STRONGBOW 9 33 ACRES OF LIFE 9

STEAM WHISTLE PILSNER 9 HEINEKEN 0.0 6 NOMAD TRADITIONAL DRY CIDER (17oz) 18

(d) dairy | (n) nuts | (e) egg