

cocktails

FRUIT FORWARD

CHINOIS MULE \$16

Tito's Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

CITRUS PARADIS \$17

Cazadores Blanco Tequila, Grapefruit, Basil, Orange Blossom, Stiegl Radler

BOTANICAL GARDEN \$18

Tito's Vodka, Star of Africa Tisane, Plum Wine, Rockeyes Botanical, Orange, Lavender

BC L'ESPRESSO \$18

Planteray Cut & Dry Coconut Rum, Pandan, Espresso, Chocolate Bitters

BIJOU DE GANSU \$19

Rye Whiskey, Toasted Rhubarb, Strawberry-Cinnamon Honey, Soda

LE RUBIS \$20

Citadelle Rouge Gin, Strega, Blueberry, Honey, Lemon, Egg White

GOLD OF BISCAY \$19

D'Ussé Cognac, Pineau des Charantes, Italicus, Pineapple, Yuzu

MSG MARTINI \$19

Bombay Dry Gin, MSG-Olive Brine, Shaoxing Wine

NIMBUS CLOUD \$18

Mal Bien Zacate Limon Mezcal, Disarrono, Pistachio, Pineapple Gomme, Lemon

MARTINI'QUE \$18

Illegal Mezcal Joven, Poblano, Almond Orgeat, Honey, Saline, Lime

COCO MARSEILLE \$16

Milagro Blanco Tequila, Basil Sesame Coconut Cream, Suze, Honey, Lime

CITY NEWSSTAND \$19

Benchmark No.8 Bourbon, Luxardo Sangue Morlacco, Hierloom Alchermes, BC Bitters

BOOZE FORWARD

Wine BY THE GLASS

WHITES



Chardonnay, JP Paquet, Dm. de Fussiactus, Burgundy ELEGANT, REFRESHING, FRUITY	\$19 \$75
Sauv. Blanc Dm des Caves du Prieuré, Sancerre DRY, BRIGHT MINERALITY, CRISP GREEN APPLE	\$19 \$80
Sauv. Blanc, Joseph Mellot, Loire Valley FRESH, WHITE FLORALS, LEMON ZEST	\$14 \$56
Pinot Blanc, Domaine Specht, Alsace FRESH STONE FRUIT, SAVORY, FLORAL AROMAS	\$17 \$68
Riesling, Jean Luc Mader, Alsace RIPE FRUITS, SUBTLE HONEYSUCKLE, LONG FINISH	\$17 \$68

REDS

Malbec, Ch. du Cedre "Héritage," Cahors BLACKCURRANT, JUICY PLUM, EARTHY	\$15 \$60
Pinot Noir, Christian Lauerjat 2020, Sancerre DRY, TART CHERRY, EARTHY	\$18 \$72
Gamay, Louis Latour, Burgundy LIGHT BODY, JUICY BERRY, SUBTLE TANNINS	\$16 \$63
Syrah/Grenache, Delas, Côtes du Rhône BERRY FRUIT, VIOLET, LICORICE	\$16 \$63
Cabernet Sauv., La Freynelle, Bordeaux MEDIUM BODY, SOFT TANNINS, DRIED CHERRY	\$15 \$60

ROSÉ

Ch. D'Estoublon, Roseblood Rosé, Provence DRY, CRISP MINERALITY, BLACKCURRANT	\$14 \$56
Ô de Logeril, Languedoc Rousillon LYCHEE, SUMMER FRUITS, ROSEHIPS	\$13 \$52

BUBBLES

Legras & Haas Intuition Brut, Champagne	\$19 \$115
Pierre Sparr Crémant Brut Rosé, Alsace	\$15 80

BEER

TsingTao Lager, China (4%)	\$7
New Realm Tropical Hazy IPA, VA (6.5%)	\$10
Kronenbourg Blanc, France (5.0%)	\$9
Stiegl Radler, Austria (2.5%)	\$9

COFFEE

Single Espresso	\$5
Double Espresso	\$9
Americano	\$5

ZERO-PROOF

NL Mule: Berry Shrub, Lime, Soda, Ginger Beer	\$11
Ananas: Giffard N/A Pineapple, Lime, Ginger Beer	\$11
455 Thyme: Seedlip Grove 42, Lime, Soda, Almond Orgeat Thyme Foam	\$13
Beer: TsingTao 0.0	\$7
Bottled Soda: Coca-Cola or Diet, Sprite, Ginger Ale, Ginger Beer	\$6
Juice: Pineapple, Orange, Cranberry, Grapefruit	\$5
Red Bull: Energy Drink, Sugarfree, Peach Edition (White Peach)	\$7
Canned N/A: Aplos Ume Spritz	\$12