



ORDER OF THE ACE

In a cocktail bar of whispers low,
A secret society's tales doth flow.
Sipping elixirs, mysteries unfold, A
clandestine ambiance, stories untold.
Beneath dim lights, where shadows
conspire, a sip of secrets, a covert fire.
Live jazz notes in the air, they twine,
a melody secret, a rhythm divine. In
the heart of this rendezvous, a dance
of whispers, good times ensue.

We are unable to substitute ingredients in many of our cocktails. Please talk to your server if you would like our bartenders to make something special just for you. Cocktails may contain eggs, dairy, nuts & other allergens that may not be listed on the menu. Please inform your server of allergies or dietary restrictions.

SIGNATURE COCKTAILS



33RD DEGREE

jean fillioux cognac, jamaican rum,
banana, chicory, vadouvan ◊ 36



HOLY GRAIL

jacky navarre cognac, vors oloroso
sherry, lychee, osmanthus,
lapsang souchong ◊ 72



MANY PATHS UP THE MOUNTAIN

takamine koji whiskey, mugu shochu,
madeira, wagyu, yuzu, ginger,
black garlic ◊ 36

— \$30 —

TREE OF LIFE

willett 4yr rye, apple eau-de-vie,
sauternes, grains of paradise,
honeysuckle, elixir vegetal

ARCANUM

st. george terroir gin, carrot,
bruto americano, blueberry,
stone pine, palo santo

EYE OF PROVIDENCE

compass box and edradour
scotch, jamon iberico, quince,
hazelnut, roquefort

— \$24 —

BOHEMIAN GROVE

roger groult calvados, tomato, strawberry,
passion fruit, lime, mustard

GOLDEN DAWN

amontillado & px sherry, old raj gin,
raisin, almond, rose

ALLEGORY OF THE CAVE

mars iwai japanese whisky, bermutto,
cave-aged oolong, plum, walnut

SKULL AND BONES

chairman's reserve rum, barolo chinato,
amaro ciociaro, cherry, eucalyptus

— \$20 —

AQUA VITAE

la diablada pisco, blanc vermouth,
apricot, genepy, borage

SECRET HANDSHAKE

absolut elyx vodka, agricole rum,
guava, apple, cucumber, vanilla

EYES WIDE SHUT

el tesoro blanco tequila, grapefruit,
lime, pandan, green peppercorn,
thai basil

KEY OF SOLOMON

probitas rum, baijiu, cacao,
coconut, lime, shiitake, sesame

PARADISE LOST

pinhook bourbon, awamori, peanut,
mango vinegar, dill, ginger

ABRAXAS

rey campero mezcal, fernet,
coffee, tamarind, honey,
cardamom

LIGHT FARE

BIG EYE TUNA TARTARE

crème fraîche, aged shoyu, kaluga
caviar, gaufrette chips
26

HOUSE-MADE TATER TOTS & CAVIAR

kaluga caviar, chives, dill, aged
provologne, crème fraîche
21

FRITO MIXTO

rock shrimp, oysters, calamari,
lemon-caper remoulade
18

A5 WAGYU BEEF SLIDERS

garlic-truffle aioli, pickles, gouda
18

COLOSSAL SHRIMP COCKTAIL

u4 prawn, cocktail sauce
9 ea

HERB-GARLIC WAFFLE FRIES

14

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