



ORDER OF THE ACE

## WINE

- IZAR LEKU**  
Sparkling Txakoli Espumoso, 2018.....28/95
- KIONA 'RED MOUNTAIN'**  
Cabernet Sauvignon, 2019.....25/80
- LEEWIN 'PRELUDE'**  
Chardonnay, 2020.....28/130
- NIGL 'FREIHEIT'**  
Gruner Veltliner, 2021.....18/60
- LUSTIG**  
Zweigelt Rose, 2022.....17/45

## BEER

- PILSNER URQUELL**  
Czech Pilsner, 4.4% ABV.....8
- BELL'S 'TWO HEARTED'**  
IPA, 7% ABV.....8
- TRAPPIST ROCHEFORT 10**  
Quadrupel, 11.3 ABV.....12
- ATHLETIC 'FREE WAVE'**  
Hazy IPA, 0.4% ABV.....8

## SPIRIT FREE | \$17

### INVISIBLE COLLEGE

A FRESH & CLEAN SPIRIT FREE COCKTAIL  
EVERLEAF MARINE SPIRIT FREE APERITIF, VERJUS BLANC,  
PANDAN, ORANGE BLOSSOM, LEMON OIL

### ICHOIR PURE

AN ALLURING & AROMATIC SPIRIT FREE SOUR  
EVERLEAF FOREST SPIRIT FREE APERITIF, COLD BREW,  
HAY, DEMERARA SUGAR, NUTMEG

## COCKTAILS | \$20

### THREE SACRED TREASURES

A REFRESHING & CRISP WHITE GRAPE HIGHBALL  
SHIGEMASU SHOCHU, PISCO, EXTRA DRY VERMOUTH,  
VERJUS BLANC, BUCHU, TONIC WATER

### RECURRENCE ETERNAL

A FLORAL & DELIGHTFUL NARCISSUS COLLINS  
ST. GEORGE VALLEY GIN, NEROLI, PEAR,  
PATCHOULI, MUSK, CHAMPAGNE

### MEMETIC PASSAGE

AN APPROACHABLE & COMFORTABLE CITRUS DAISY  
ABSOLUT ELYX VODKA, GRAPEFRUIT, FINOCCHIETTO,  
LAVENDER, PANDAN, WHITE PEPPERCORN

### THE TORTOISE & SERPENT

A DARK & TROPICAL PINEAPPLE DAISY  
COMPASS BOX NECTAROSITY BLENDED SCOTCH WHISKEY,  
MING RIVER BAIJIU, TAMARIND, MINT, PINK PEPPERCORN, LEMON JUICE

### AQUA REGIA

A SMOKEY & HERBED OLIVE COCKTAIL  
MAL BIEN ZACATE LIMON MEZCAL, KIYOMI RAMU,  
THISTLE, ALOE, OREGANO, LEMON OIL

### BOHEMIAN GROVE

AN ADVENTUROUS & UNIQUE STRAWBERRY DAISY  
MORIN VSOP CALVADOS, CHINOLA PASSION FRUIT,  
STRAWBERRY, TOMATO, LIME, MUSTARD SEED

### FOUNDING FATHER

A SAVORY & SWEET CARAMEL CORN COCKTAIL  
GREEN RIVER 1885 BOURBON, RON SERRANO,  
NIXTAMOLIZED CORN, VERMUT ROJO, NOYAU

### LUCIFORM BODY

A BUTTERY & BRIGHT BANANA SOUR  
TAPATIO BLANCO TEQUILA, BLUME MARILLEN, BANANE,  
HONEY, BROWN BUTTER, MAKRUT LIME LEAF

### ENOCHIAN SCRIPT

A SILKY & SEDUCTIVE GUAVA SOUR  
WILLETT 4YR RYE, MATCHA, GUAVA, CACAO,  
EAU DE VIE DE RAISIN, EGG WHITE

### SKULL & BONES

AN ELEGANT & SOPHISTICATED RUM & COLA COCKTAIL  
CHAIRMAN'S RESERVE RUM, BAROLO CHINATO,  
AMARO CIOCIARO, CHERRY, EUCALYPTUS

### ALLEGORY OF THE CAVE

A ROBUST & BOLD STONE FRUIT COCKTAIL  
MARS IWAI JAPANESE WHISKEY, OOLONG TEA, AKA BERMUTTO,  
UME, BLACK WALNUT, SPICED CHOCOLATE

### ERGO SUM

AN UNEXPECTED & ELEVATED COFFEE DAISY  
BRISSON VSOP COGNAC, CATOCTIN CREEK 'SHORT HILL' PEACH BRANDY,  
COLD BREW, ALLSPICE, ROQUEFORT, TONKA BEAN

## RESERVE COCKTAILS | \$36

### ROKO'S OROBOROS

FORTALEZA BLANCO TEQUILA, CYRIL ZANG OO EAU DE VIE DE CIDRE,  
ST. GEORGE AQUA PERFECTA BASIL GEIST, BONAL QUINQUINA,  
VETIVER ROOT TINCTURE, ROSE WATER

### MANY PATHS UP THE MOUNTAIN

TAKAMINE 8YR KOJI WHISKEY, A5 WAGYU TALLOW,  
TENSEI MUGI HOKKA, HENRIQUES & HENRIQUES MALVASIA 10YR MADEIRA,  
JAPANESE BITTERS CO. YUZU BITTERS, BLACK GARLIC

### ARCANUM

REISETBAUER CARROT EDELBRAND, ST. GEORGE TERROIR GIN,  
CAPPELLETTI AMARO PASUBIO, ZIRBE LIQUEUR,  
ST. GEORGE BRUTO AMERICANO, DRAM PALO SANTO BITTERS

### A SQUARED CIRCLE

JEAN FILLOUX CEP D'OR XO COGNAC, HOVDING AQUAVITE,  
TEMPUS FUGIT KINA L'AERO D'OR, TEMPUS FUGIT LIQUEUR DE VIOLETTE,  
OSMANTHUS FLOWER TINCTURE, CUMIN SEED TINCTURE

### SEAL OF SOLOMON

HAMPDEN ESTATE GREAT HOUSE RUM, SOL TARASCA ANEJO CHARANDA, YOKKA KOJI AWAMORI, CLEMENT MAHINA COCO,  
LUSTAU ALMACENISTAS AMONTILLADO DE EL PUERTO, JAPANESE BITTERS CO. SHISO BITTERS, SESAME OIL

## 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 Provolone, 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  
10 EA

**WAFFLE FRIES**  
Herb-Garlic  
14

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 SPE-  
CIAL JUST FOR YOU.

PLEASE INFORM YOUR SERVER OF  
ALLERGIES OR DIETARY RESTRICTIONS.

COCKTAILS MAY CONTAIN EGGS, DAIRY,  
NUTS & OTHER ALLERGENS THAT MAY  
NOT BE LISTED ON THE MENU.