

SPIRIT FREE | \$17

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

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

WINE

- ROLAND CHAMPION Champagne, Blanc de Blancs 37/125
- CALMA TIERRA ‘CYSTER’ Garnatxa ‘22 17/75
- KIONA Cabernet Sauvignon ‘19 20/80
- FREEMAN ‘HAWK HILL’ Oaked Chardonnay ‘17 18/68
- DIATOM Unoaked Chardonnay ‘21 18/68
- STOLPMAN ROSE Rose Vin Gris ‘23 13/65

BEER

- PILSNER URQUELLCzech Pilsner, 4.4% ABV8
- BELL’S ‘TWO HEARTED’ IPA, 7% ABV.....8
- TRAPPIST ROCHEFORT 10 Quadrupel, 11.3 ABV12
- BEST DAYS N/A Kolsch, 0.5% ABV.....7

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
 ALTAMURA 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, NOYAUX

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

CHEESE & CHARCUTERIE

Chef Selection of Meats & Sheese,Toast Points,
 Marmalade,Marcona Almonds,Accoutrements 32

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

COLOSSAL SHRIMP COCKTAIL

U4 Prawn, Cocktail Sauce 10 EA

A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda 18

HOUSE MOZZARELLA STICKS

Creme Fraiche’,Siberian Caviar,Dill 20

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 SPECIAL 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.

THE SACRED TEXT OF THE ORDER



ORDER OF THE ACE

Rites & Revelations