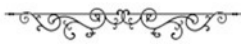


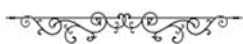


House Cocktails

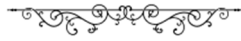


- Dustany's Child** 15
Like the moment when night gives way to light, the dark sweetness of El Dorado rum is tempered with bright, tart citrus and spice. Subtle nutty undertones and a rounded mouthfeel, hiding in the corners. Cherry-dusted rim. Chiaroscuro, in high effect.
El Dorado 12 year, Nutty Solera Sherry, Aperol, Lemon, Black Cherry Balsamic, Cherry Dust
- Return to the Blue Lagoon** 16
"Everything goes; everything comes back." From German intellectualism to tacky 90's cocktails. Superb vodka, the sweet, sharp citrus of Cointreau, and a striking blue glow courtesy of our friends at JuSu. It's a Revisionist update to the infamous pool-side favorite. We're not going back. We're moving forward.
Ketel One Vodka, Cointreau, Vanilla, JuSu Blue Lagoon (lemon, blue green algae, honey), Splash of Soda
- Hollow-Point Endorphins** 15
A truly good feeling is often fleeting as it passes through you. This is a shot of pleasant stimulus with such immense stopping power...it should be outlawed by the Geneva Convention.
Victoria Empress 1908, Noilly Prat Ambre, Cacao, Vanilla, Ginger & Ginseng bitters
- Butter Up Puckercup** 15
The last Tiki torch has dimmed. The beach has grown deserted. There's a breeze picking up over the water. Dark and buttery rum; luscious orange and lemon; a funky citrus kick from Delta's pioneering sour-beer brewery. It's a devilish concoction of tropical origin.
Flor de Cana 7, Brown-Butter Pecan Syrup, Orange juice, lemon, Fee's Black Walnut Bitters, Four Winds Nectarous*
Contains Nuts
- Clint Eastwood** 14
Some people are just born with it. Creased forehead. Snarling lips. Bitterness might be genetic. It also goes well with Tennessee whiskey. Balance that out with a touch of sweetness. Then back it up with a stiff shot of cold-brew coffee. Now, make like a banana and GET OFF MY LAWN.
Jack Daniel's, Giffard Banane du Brésil, Cold Brew Coffee, Campari, Bittermen's Xcolatl Mole Bitters
- Wakakozake** 16
What is life, but an ongoing adventure of food and drink? Wakako understands this. After a long day, she finds happiness exploring the tasty delights of neighbourhoods known and foreign. We present to her a glass full of unexpected wonder: juicy, tangy citrus; enlightening savoury notes; and a mysterious, subtle finish of chili peppers, berry and spices. Wakako would happily exclaim: "Pshuuu!"
Roku Gin, Earl Grey, Lemon, Amaro Nonino, Spice
- Cigarillo Slim** 15
Who is that mysterious, nimble figure...deftly navigating the forest floor? He's disappearing through a grove of cedars. There's a threatening glow on the horizon behind us. Is it just me...or do you smell smoke?
Johnny Walker Black Label, Odd Society Mia Amata, Cedar smoked Dubonnet, Ms. Better's Bitters Smoke & Oak Bitters
- Shirley Dumbo** 14
This just in: campers along French Beach are reporting a most unusual sight. A healthy, albeit pink-hued, African elephant wearing a barrel around its neck. It happily dispensed a richly perfumed elixir, with bright & floral aromas of raspberry and rose, supported by crisp and saline gin notes.
Sheringham Seaside Gin, Elephant Island Raspberry, Rosé, Salted Pernod, Citric Acid

(All Cocktails contain between 2oz - 3oz of alcohol)

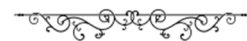


Food



<p>Truffle Frites 9 grana padano, herbs, sea salt, aioli</p>	<p>Farmcrest Chicken Breast 32 shiitake mushrooms, braised leeks porcini spaetzle, foie gras chicken velouté</p>
<p>Warm Marinated Olives 9 citrus, olive oil, sherry, cumin</p>	<p>Pan Fried Lingcod 30 garlic braised chard, tempura asparagus beet & preserved orange risotto, hollandaise</p>
<p>Fresh Shucked PNW Oysters 3.50ea/38doz fermented cucumber & dill mignonette fresh horseradish, lemon</p>	<p>Seared Scallops and Cider Braised Pork Belly 34 celery root fondant & mousse, green apple mustard caraway pickled carrots, mustard greens</p>
<p>Asparagus and Pea Soup 7 / 13 crème fraîche, burnt lemon oil, spring garnishes</p>	<p>Wagyu Beef Bavette 45 potato terrine, caramelized shallot rosemary bone marrow butter, grilled asparagus whisky-mushroom jus</p>
<p>Dill Roasted Carrot & Ricotta Salad 15 bitter greens, orange, mint, smoked almonds</p>	<p>Quinoa, Cauliflower and Mint Tabbouleh 26 grilled cauliflower, local vegetables chickpea-tahina purée, hempseed orange compressed dates, yogurt</p>
<p>Lingcod Ceviche 18 chiccarones, avocado, habanero, coconut milk and fresh lime</p>	<p>Char-Grilled 8 oz Striploin Steak and Frites 32 demi-glace, truffle frites, aioli</p>
<p>Chicken Liver Parfait 16 smoked heirloom tomato jelly, basil powder sunflower & pistachio crackers, green salad</p>	
<p>Beef Tataki 17 miso-lime foam, aged soy sauce, fresh chilies fried pickled ginger, cilantro & radish salad</p>	
<p>Little Jumbo Burger 21 red onion-bacon jam, taleggio cheese truffle frites, chipotle honey purée, aioli</p>	
<p>Gnocchi and Local Sidestripe Shrimp 32 stewed sunwing tomatoes & fresh basil capers, olives, burrata cheese, olive oil</p>	

Desserts



<p>Frozen Lemon Soufflé 14 basil anglaise, sponge toffee, rhubarb compote</p>
<p>Dark Chocolate Ganache Tart 14 raspberry mousse, chocolate crumb, hazelnut pastry</p>
<p>Fresh Strawberry Milkshake 14 orange shortbread cookies, vanilla bean gelato add Havana club rum to your shake 5</p>