



APHOTIC

- REFRESHING -

DISTILLER'S GIMLET

choice of: cucumber, lemon verbena, or citrus marigold,
fresh lime and simple syrup

- 17 -

CAÏMAN DAIQUIRI

clairin communal rhum, shiso,
suze gentian, lemon, togarashi oil

- 18 -

S . O . S .

st. george botanivore gin, shinko pear & ogo liqueur,
chamomile grappa, lemon, egg white

- 20 -

WHITE CAP

lemongrass código blanco tequila, crème fraîche,
yuzu & citrus marigold liqueur, lime, nori air

- 20 -

BIRD

cucumber cachaça, melon apéritif, falernum,
brokaw farms passion fruit & avocado, coconut cream

- 19 -

- SPIRITED -

ONSEN

nikka gin, sakura vermouth, chateau aloe,
cucumber, carbonated dry-hopped sake

- 20 -

PERLA

apple 'switched' san bartolo mezcal, fig leaf palmilla,
cap Corse blanc, faccia bruto centerbe

- 19 -

THE OUTLANDER

highland park 12 year scotch, dad's hat 6 year rye,
blanc vermouth, curaçao, pineapple gum, sesame oil

- 22 -

GALANTE

pere labat 59 rum, dopo teatro vermouth,
pandan, smoked vanilla

- 20 -

BLACK SEA OLD FASHIONED

matchbook distilling metamodernity bourbon,
garum demerara, black lemon, nori

- 25 -

- APHOTIC MARTINI -

- 30 -

aphotic seaweed gin,
single-estate manzanilla sherry,
noilly prat original dry vermouth,
tsar nicoulai 'reserve' caviar-stuffed olive

- AFTER DINNER -

MR . NAGASAKI

st. george california shochu & nola coffee liqueur,
pineapple gum, lemon, whey

- 18 -

NARA

frapin 1270 cognac, amburana mezcal,
cherry bark, maurin quina, cacao

- 19 -