Cocktails

The Gammon Martini
Beluga vodka, vermut dry, mediterranean sea salt, lemongrass, champagne, caviar
$36

La Grande Nuit Blanche
Upstate vodka, mr. black, raspberry cognac liqueur, espresso, chocolate bitters
$24

Dirty
Botanist gin, veso olive vermouth, ancient olive trees brine, mediterranean olive oil infused with lemon rind
$28

joker
Casamigos reposado, amaro nonino, cilantro, jalapeño, lime juice, agave,smoked black volcanic salt
$26

Amaro D'oro
Woodford bourbon, averna, absinthe, blueberry rosemary syrup,egg white, lemon juice
$24

Havana Libre
Diplomatico blanco rum infused with coconut, vermouth blanco, crémant sparkling wine, pandan syrup, pineapple juice, lime juice
$26

jardin Du Gin
Tanqueray gin infused with palo santo, st. germain,
celery root, pineapple cayenne syrup, mint, basil, lime juice
$24

The Concubine
Casamigos blanco infused with grapefruit rind, grapefruit juice, lime juice, grapefruit soda, sweet paprika, salt, pepper
$24

Low ABV

Sbagliato
Vermut rouge, campari, crémant sparkling wine, orange
$18

French 75
Tanqueray gin, lemongrass liqueur, champagne, lemon juice
$22

Rhubarb Spritz
Vermut rosa, champagne, strawberry rhubarb bitters, lemon
$22

Zero-Proof

0% joker
Seedlip agave spirit, cilantro, jalapeño, lime juice, agave, smoked black volcanic salt
$15

0% Concubine
Seedlip 42, grapefruit juice, lime juice, grapefruit soda, sweet paprika, salt, pepper
$15

Wine List

Sparkling

Pierre Sparr, Crémant

Gosset, Champagne

Gaston Chiquet, Brut Rose

Jacquesson NV Cuvée 746 N/V $180
Ruinart Blanc de Blancs N/V $259
Monts Fournois Côte 1er Cru Vertus '10 $336
Piper-Heidsieck, "Rare" '08 $375
Gosset, Celebris Extra Brut '02 $525
Krug Grand Cru N/V $678
Dom Pérignon '15 $764

Rose/Skin Contact

Rumor, Côte de Provence

Domaine Bonnet-Huteau

Peyrassol, Côtes de Provence '24 $95
Aphros "Phaunus" Amphora, Loureiro '22 $95

White

Pazo das Bruxas, Albariño

Domaine Laroche, Chablis

Thierry Laroche. Sancere

Selbach-Oster, Zeltinger

Pierre Girardin, "Éclat de Calcaire" '23 $105
Domaine Laroche, Chablis 1er Cru '22 $138
Domaine Leflaive, Mâcon-Verzé '23 $165
François Gaunoux,
Meursault Clos des Meix '22 $240
Domaine Faiveley,
Puligny-Montrachet 1er Cru '23 $390
Domaine Laroche, Chablis Grand Cru '21 $570
Ziereisen "Musbrugger," Pinot Gris '20 $105
Rueda Belondrade y Lurton, Verdejo '23 $116
Ladoucette, Pouilly-Fumé, Sauvignon '23 $110
Alzinger, Ried Loibenberg, Riesling '23 $130
Alsace, Domaine Marcel Deiss '19 $149
Beaurenard, Châteauneuf-du-Pape Blanc '23 $156
Kistler, Chardonnay '23 $156
L'Après-Midi, Sauvignon '23 $180
Schloss Gobelsburg,
Ried Lamm, Grüner Veltliner '22 $198
Rías Baixas, Lindeiros, Albariño '21 $210
Sancerre "La Grande Côte" '23 $210
Gaja '22 $840

Red Wine

Zephyr Wells, Gamay

Familia Torres Rioja Altos Reserva, Tempranillo

Le Petit Ducru Beaucaillou, Bordeaux

Domaine Faiveley, Pinot Noir

Domaine Faiveley Nuits-Saint-Georges '22 $195
Domaine Marc Roy, Gevrey-Chambertin '22 $255
Domaine Faiveley,
Gevrey-Chambertin 1er Cru '22 $525
Domaine Faiveley, Latricières-Chambertin '21 $1,125
Duhart Milon Rothschild, Pauillac '98 $408
Cos d'Estournel Sainte Estèphe '12 $486
Léoville, Las Cases '95 $897
L'Évangile, Pomerol '84 $1,005
Sequoia Grove, Cabernet Sauvignon '22 $130
Barbaresco, "Cotta" Sottimano, Nebbiolo '21 $180
Alta Gracia, Cabernet Sauvignon '14 $225
Barolo, Vigna Sori Ginestra '20 $240
Pio Cesare, Barolo, Nebbiolo '04 $285
Beaurenard, Châteauneuf-du-Pape '16 $360
Tignanello, Super Tuscan '21 $405
Grgich Hills, Cabernet Sauvignon '11 $465
Castello di Volpaia, Chianti Classico '20 $525
Biondi Santi, Brunello, Sangiovese '17 $555
Dominus, Cabernet Sauvignon '11 $737
Shafer, Hillside, Cabernet Sauvignon '18 $810
Gaja Barbaresco, Nebbiolo '21 $840
Super Tuscan, Solaia '21 $975

Coffee

Espresso

Americano

Macchiato

Cortado

Flat White

Cappuccino

Latte

Cold Brew

Zero Proof

Phoney Negroni (red and white)

Coconut Water

Tea

Matcha Latte

Chai Latte

Earl Grey, Cardamom Rose, Green, Chamomile, Ginger Spice

Specialty Drinks

Hot Cocoa

Black Cherry Lemon Spritz

Passionfruit Spritz

White Chocolate Matcha

Strawberry Matcha

Matcha Lemon Spritz

Cardamom Latte

S'Mores Latte

Caffe Leccese

Iced Hibiscus Tea

Appetizers

Spicy Cucumber Salad

Nori salad

Tuna Crudo

King Crab Kani Salad

Sweet Shrimp Carpaccio with olive oil

Fatty Tuna with Caviar Nori Crisps

Nigiri | Sashimi

Tuna

King Salmon

Red Snapper

Yellowtail

Eel

Sweet Shrimp

Medium Fatty Tuna

Fatty Tuna

Scallop

Sea Urchin

A5 Waygu

Roll | Handroll

Avocado Cucumber

Shiitake Mushroom

Yellowtail and Scallion

Salmon Avocado

Tuna

Spicy Tuna

Eel Avocado

Shiso Scallop

Toro and Scallion

Pastry and Viennoiserie

Mini croissant

Mini pain au chocolat

Mini pain au raisins

Mini brioche sugar

Mini chocolate brioche

Mini plain brioche

3 madeleines

5 chouquettes

Apple tart round

Apricot tart round

Lemon tart round

White chocolate brioche

Plie

Bressane

Almond croissant

Chocolate Almond Croissant

Cinnamon roll

Croissant

Apple turnover

White chocolate pistachio cookie

Walnut Chocolate Cookie

Pain au chocolat

Pain au raisins

Add-on

Flan
$37

Fondant au chocolat
$36

Tarte fine aux pommes
$40

Basque Cheesecake
$40

Chocolate Blackout Cupcake
$7

Strawberry Cupcake
$7

Vanilla Cupcake
$7

Gluten Free Banana & Chocolate Chip Cupcake
$7

Vegan Lemon Cupcake
$7