

COCKTAILS



Aperol Spritz <i>Aperol, Prosecco, soda</i>	8-
Bellini <i>Balsamic strawberry & basil, prosecco</i>	7.5
Barberi Champagne Cocktail <i>Aperol, mandarin napoleon, clementine puree, lemon oil, champagne</i>	11-
Fiestas Patrias <i>Pisco, charred pineapple shrub, lime, lemon, vanilla sugar, bitters</i>	9.5
Clover Shrub <i>London dry gin, raspberry balsamic shrub, lemon, egg white, vermouth</i>	9.5
Penny Swizzle <i>Penny blue, kamm & sons, blackcurrant preserve, lime, bitters</i>	9-
Yuzu Mule <i>Hop washed vodka, lime, yuzu, house ginger beer</i>	9-
Chef's Margarita <i>Tequila, grapefruit, preserved lime, agave, smoked cumin salt</i>	9-
Month End Manhattan <i>Rye whiskey, sweet vermouth, bitters, oak, orange oil</i>	11-
Coffee Negroni <i>London dry gin, single estate coffee liquor, campari</i>	9-
Plantation Punch <i>Plantation, havana, orgeat, lime, peychauds bitters, quince</i>	10-
City Old Fashioned <i>Kentucky bourbon, smoked maple, bitters, amaro</i>	9.5
Caravan Espresso Martini <i>Vodka, star anise infusion, coffee liqueur, espresso</i>	9-

*A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.*