

## Sparkling

Côte D'Azur | 21  
Champagne · Absinthe · Lemon

NV Gonet Sulcova · Brut Réserve | 22  
Montgueux · Champagne · France

## Cocktails

Vespertino | 18  
Dorolenna · Cold River Gin · Cocchi · Lavender

Rhubarb N0. 3 | 18  
Hardshore Gin · Torino · Rhubarb · Luxardo

Adonis | 17  
Manzanilla · Priorat · Blood Orange

The Alpine | 19  
St. Germain · Rosemary · Americano

## Zero Proof

NV Surely · NA Sparkling Rosé | 19  
250ml · California

Cherry | 13  
Seedlip Spice 94 · Jasmine · Black Pepper · Lime

Hibiscus | 15  
Seedlip Garden 108 · Hibiscus · Cranberry · Mint

## Over Ice

Oysters, half dozen/dozen\* | 24/42

Lobster Claw | 21

## Caviar

Osetra Premier France\*

30 Gr. | 90

50 Gr. | 119

## Small Bites To Share...or not

(served in pairs)

Bitter Ball Short Rib Calabrian Chili | 12

Lobster Roll Herbed Aioli Chives | 14

Contemporary Oyster Remoulade Radish | 7

Pommes Darphin Crème Fraîche Smoked Salmon | 10

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\*Items marked with an asterisk\* may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

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