

SIGNATURE COCKTAILS

Poured with intention: fire, citrus, and the soul of coastal Mexico in every glass.

Ember & Bloom *Spicy Margarita* \$16

Blanco tequila and bright lime meet the smoky depth of ancho verde, with fresh jalapeño and a whisper of orange curaçao. Cool citrus arrives first before a slow, blooming heat rolls in behind a jalapeño-kissed salt rim.

The Vanishing Tide *Clarified Piña Colada* \$17

The piña colada, reimagined and crystal clear. Aged dark rum, clarified pineapple, and silky coconut cream fall soft and luxurious over a single large cube. All the tropical richness you crave, refined into something impossibly smooth.

Silver Apparition *Tableside Dry Ice Presentation* \$16

Blanco tequila and cooling aloe layered with fresh lime and a delicate touch of celery bitters, shimmering with edible luster dust. Clean, ethereal, and gently botanical, a cocktail that glows as softly as it drinks.

The Pale Bloom *White Negroni* \$17

A luminous take on the negroni. Aromatic gin stirred with bergamot-bright Italicus and dry vermouth, finished with orange bitters. Bittersweet, floral, and elegant, poured over a single cube and crowned with dragon fruit.

Honeyed Dusk \$16

Double-oaked bourbon wrapped in golden honey and fragrant elderflower, brightened with fresh lemon. Warm, floral, and gently sweet, a whiskey sour dressed for the evening and served straight up in a chilled coupe.

Gilded Reverie \$18

Reposado tequila and fresh orange laced with warm allspice and falernum, crowned with a cloud of vanilla foam and a dusting of cinnamon. Creamy, spiced, and nostalgic, like an orange creamsicle grown up and gone to Tulum.

Her Crowning Blush \$17

Vodka shaken with ripe mango, tart hibiscus, and a bittersweet lift of Aperol and Lillet Blanc. Bright, floral, and beautifully pink, served in a floral-salt-rimmed coupe with candied mango. Refreshment with a regal finish.





NON-ALCOHOLIC COLLECTION

Rooted in flavor · Zero proof, full of origin

Terra Noir *In the style of an espresso martini* \$12

Freshly pulled espresso meets a velvet-dark, spirit-free coffee liqueur, shaken hard over ice until frothed and finished with a trio of whole beans. Rich, roasted, and wide awake, without the wind-down.

Hibiscus Bloom *In the style of an aperol spritz* \$12

A bittersweet Italian classic, reworked. Bright lemon and a bloom of hibiscus meet a lively spirit-free apéritif, lengthened with soda into something rosy, effervescent, and endlessly easy to sip.

Salt & Sun *In the style of a margarita* \$12

Lime and raw agave in careful balance, poured over a spirit-free tequila alternative and finished the classic way: rimmed in salt. Sharp, sweet, and sun-warmed, with none of the morning after.

Garden Root *In the style of a cucumber gimlet* \$12

Cucumber and lime, muddled fresh and steeped into a house-made syrup, shaken with a crisp spirit-free vodka alternative. Cool, green, and grounding, like the first sip of the garden in summer.



All cocktails on the Non-Alcoholic menu are proudly zero proof — crafted for full flavor.
Crafted with intention. Meant to be experienced slowly.



BEER · SELTZER

Poured cold, chosen with intention

DRAFT BEER

Michelob Ultra	\$7
Modelo Especial	\$8
Modelo Negra	\$8
Coppertail Free Dive IPA	\$8
Corona	\$8
Seasonal Rotation	<i>Ask your server for the current selection.</i>
	\$8

SELTZERS

NÜTRL Black Cherry	\$7
NÜTRL Watermelon	\$7



Crafted with intention. Meant to be experienced slowly.

WINE

Chosen with intention · glass and bottle

WHITE & ROSÉ

House Prosecco

Crisp, bright bubbles, poured by the glass.

glass · bottle

\$9

House Rosé

Dry and easy, red berry and citrus, poured by the glass.

\$9

Essense Riesling

Off-dry and floral, juicy peach with a clean citrus finish.

\$16 · \$60

Massican Pinot Grigio

Crisp and mineral, white peach with a clean, saline finish.

\$16 · \$55

Freixenet Prosecco

Lively Italian bubbles: green apple and white flowers, crisp and clean.

\$17 · \$75

Pine Ridge Chenin Blanc + Viognier

Bright and aromatic: crisp pear meets honeysuckle.

\$18 · \$64

Blank Stare Sauvignon Blanc

Zesty and vivid, grapefruit and fresh-cut herbs.

\$20 · \$76

Whispering Angel Rosé *Provence*

The rosé icon: dry and delicate, red berry and citrus.

\$20 · \$86

Cakebread Chardonnay *Napa*

A Napa classic: ripe apple and citrus with elegant oak.

\$22 · \$85

Mannequin Chardonnay

Rich and creamy, golden fruit with a toasted finish.

\$22 · \$85

Cade Sauvignon Blanc *Napa*

Vivid and polished: citrus, melon, and a touch of oak.

\$25 · \$95

RED

Bogle Merlot

Easy and plummy, soft oak and a smooth finish.

\$14 · \$50

Daou Cabernet Sauvignon *Paso Robles*

Plush dark fruit, mocha, and velvet tannins.

\$15 · \$52

Decoy Merlot

Juicy black cherry and cedar from the Duckhorn family.

\$15 · \$55

8 Years in the Desert *Red Zinfandel Blend*

Brambly zinfandel blend: dark berries, pepper, warmth.

\$21 · \$80

Hall Cabernet Sauvignon *Napa*

Polished and structured: blackberry, cassis, cedar.

\$22 · \$68

Slander Pinot Noir

Dark-fruited and smooth, cherry and baking spice.

\$22 · \$64

Walt Pinot Noir

Refined coastal pinot: red berry, earth, bright acidity.

\$22 · \$85

Austin Hope Cabernet Sauvignon *Paso Robles*

Bold and lush: black cherry, vanilla, a long finish.

\$25 · \$96

Twomey Pinot Noir

Silky and expressive: raspberry, rose petal, gentle spice.

\$28 · \$110

Caymus *California*

Iconic and generous: ripe dark fruit, cocoa, silky tannins.

\$32 · \$120

TOP SHELF SELECTIONS

Rare agave and reserve spirits · Listed low to high · By the 2 oz pour or the bottle

AÑEJO & EXTRA AÑEJO

Aged in oak, patient and complex

	2 oz	bottle		2 oz	bottle
Don Julio 70th	\$25	\$270	Komos Añejo Cristalino	\$54	\$585
Costa Añejo	\$26	\$285	Don Julio 1942	\$55	\$595
Calirosa Añejo	\$29	\$315	El Tesoro Extra Añejo	\$55	\$595
Don Fulano Añejo	\$36	\$390	Ocho Extra Añejo	\$69	\$745
Casa Dragones Añejo	\$37	\$400	Tears of Llorona	\$83	\$895
Casa Dragones Cristalino	\$48	\$520	Rey Sol Extra Añejo	\$94	\$1,015
Maestro Dobel Diamante	\$48	\$520	Patrón Gran Piedra	\$108	\$1,165
Cazcanes Añejo	\$50	\$540	Komos Extra Añejo	\$117	\$1,265
Mijenta Añejo	\$52	\$565	Clase Azul Añejo	\$125	\$1,350

REPOSADO

Rested in oak, soft and golden

Costa Reposado	\$20	\$220	Casa Dragones Reposado	\$49	\$530
Don Fulano Reposado	\$24	\$260	Clase Azul Reposado	\$55	\$595
Komos Rosa Reposado	\$48	\$520			

MEZCAL

Tequila's smoky cousin: agave roasted over open fire

Montelobos	\$17	\$185	Casamigos Mezcal	\$29	\$315
Dos Hombres Mezcal	\$23	\$250	Clase Azul Mezcal	\$108	\$1,165

BOURBON & RYE

American oak, sweet and spiced

E.H. Taylor Small Batch	\$19	\$205	Blanton's	\$26	\$285
Whistle Pig 6yr	\$22	\$240	WhistlePig Straight Rye	\$27	\$295
Woodford Double Oaked	\$23	\$250	Angel's Envy Rye	\$30	\$325
Eagle Rare	\$25	\$270			

SCOTCH & SINGLE MALT

Highland, island, and sherry cask

Oban 14yr Single Malt	\$31	\$335	Johnnie Walker Blue	\$68	\$735
Macallan Sherry Oak 12yr	\$38	\$410	Macallan 18	\$116	\$1,255

COGNAC & CASK FINISH

Slow spirits for the end of the night

Rémy Martin VSOP	\$36	\$390	Uncle Nearest Cognac Cask	\$48	\$520
------------------	------	-------	---------------------------	------	-------

