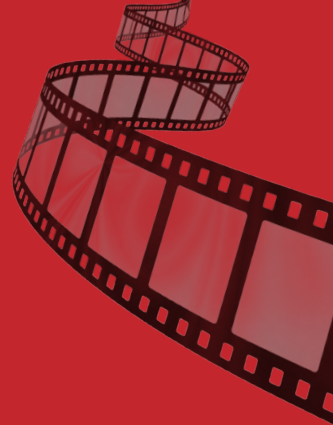




Official
Hospitality
Partner
2023



LE CHIMERA | \$40

Perigord Black Truffle Infused Grey Goose Vodka | Dolin's Vermouth
Thyme & Rosemary Infused Olive Brine | Ottobratco Olive Oil
PAIRED WITH THYME & ROSEMARY POTATO CHIPS

REPTILE | \$40

Coffee Infused Campari | Coconut Infused Antica Carpano | Earl Grey Infused Johnny Walker Black
PAIRED WITH DARK CHOCOLATE COVERED ESPRESSO BEANS

APOCALYPTO | \$65

Clase Azul Reposado | DOM Benedictine Liqueur | Chestnut, Saffron & Corn Shangri-La Cordial | Acid Modified
PAIRED WITH BUTTERED CHEDDAR POPCORN SALTED WITH CHILI, CUMIN, PAPRIKA, LIME AND GOLD

UNICORNS | \$45

Hennessy VSOP | Lapsang Souchong Tea Orange Marmalade Syrup | Orange | Lemon | Egg White
PAIRED WITH SOUR MARMALADE ON A CROSTINI

BUCK | \$35

Buffalo Trace Bourbon | Sherry Cream | Maraschino Liqueur | Cherry Bitters
Ginger, Lime, Cinnamon Foam | Milk Clarified

UNCORKED | \$35

Muscat Beames De Venise | Hennessy VS | Brioche & Honey Butter Washed Lillet Blanc
Butterscotch Liqueur | Pineapple & Clove Bitters | Lemon

SOUND OF MUSIC | \$45

Strawberry Infused Tanqueray Gin | Veuve Clicquot Rose
Habanero & Honey Syrup | Lemon

THE MOVIE EMPEROR | \$45

El Dorado Rum 12yr | Amaro Averna | Blood Orange
Shangri-La Falernum | Rhubarb Bitters | Lime

*Egg white can be substituted for vegan foamer
All prices are exclusive of service charge, tax & gratuity

