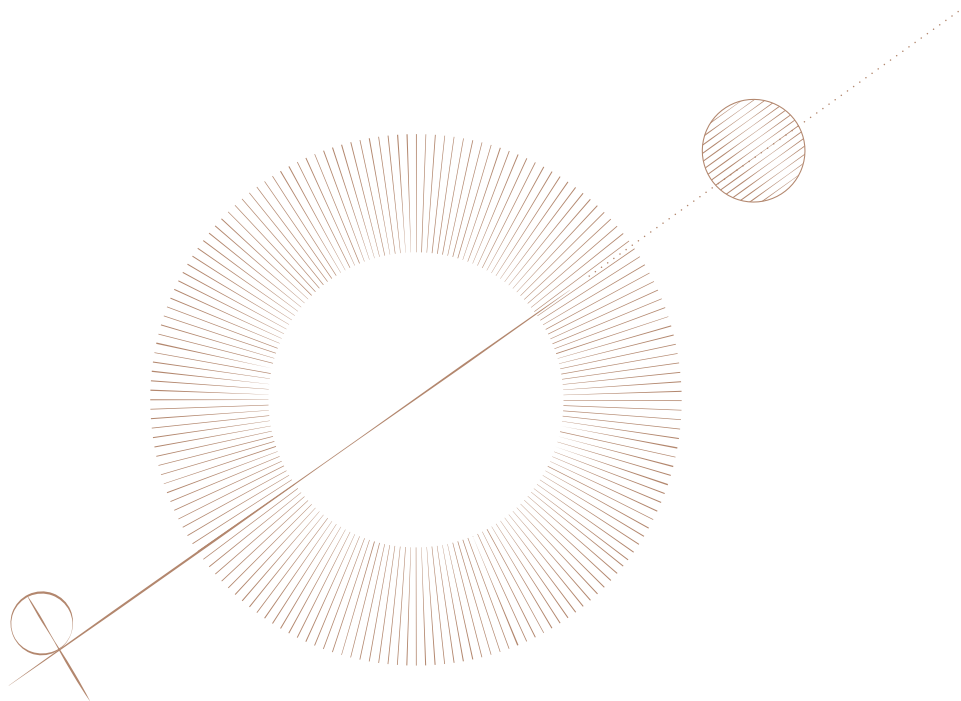




Taste-Sound-Sight
Aligned

Exquisite food and delicious drinks
inspired by the elements

Earth \$22

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,
Angostura & Orange Bitters

Brown Butter

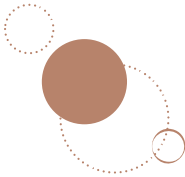
Patron Reposado Tequila, Linnie Aquavit, Foro Amaro,
Espresso, Green Chartreuse, Orange

Carrots

Grey Goose Vodka, Cardamom, Ginger, Lime

Saffron ^e

Angel's Envy Rye, Linnie Aquavit, Elderflower, Ginger, Turmeric,
Lemon, Egg White



Air \$22

Passionfruit*

Codigo Blanco Tequila, Aged Rum, Guava,
Pineapple, Lime, Cream

Horchata

Diplomatico Reserva Rum, Pineapple Rum, Coconut,
Cinnamon, Vanilla

Eucalyptus & Yuzu*

Beefeater Gin, Soju, Green Chartreuse,
Shiso Leaf

Bartlett Pear

Spearmint Tea Infused Botanist Gin, Orgeat, Lemon,
Honey, Cinnamon

Water \$22

EVOO

Absolut Elyx Vodka, Feta, Blue Cheese Stuffed Olives

Sea Salt

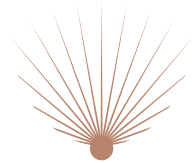
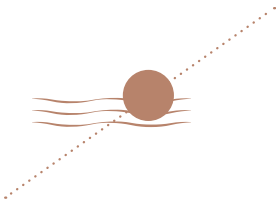
Dobel Diamante Tequila, Lillet Rosé, Fino Sherry,
Grapefruit, Orange Bitters, Gold Dust

Tequila & Soda

Patron Silver Tequila, Cilantro, Ancho Chile,
Bergamot, Agave, Lime, Clarified

Mango

Tom Cat-Infused Mango, Bénédictine, Rocky's Punch,
Mango Liquor, Lemon, Pear, Cardamom



Fire \$22

Roasted Apples

Old Forester Rye Whiskey, Apple Brandy,
Apple Butter, Allspice, Lemon, Peychaud's Bitters

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Poblano Pepper

Del Maguey Vida Mezcal, Suze, Vanilla, Lemon

Smoked Coffee

Rittenhouse Rye Whiskey, Crème de Cacao, Noilly Prat Rouge,
Banana, Angostura Bitters

* = Zero Proof Available

Sparkling

Prosecco Brut Luca Paretto, Treviso, Italy	\$ 18 / 70
Rosé Prosecco Luca Paretto, Treviso, Italy	\$ 18 / 70
Perrier Jouët Grand Brut, Champagne, France	\$32 / 140

White

Pinot Grigio Spasso, Delle Venezie, Italy, '24	\$ 16 / \$62
Chardonnay Franciscan Estate, California, '24	\$ 18 / \$70
Sauvignon Blanc Paul Buisse, Touraine, Loire Valley, France, '24	\$ 20 / \$78
Albariño Martin Codax, Rias Baixas, Galicia, Spain, '23	\$ 22 / \$86
Grüner etliner Sonnhof Social Club, kamptal, Austria, NV	\$ 24 / \$94
Etna Bianco Tornatore, Scilily, Italy, '24	\$ 24 / \$94

Skin Contact

Maison Sainte Marguerite Rosé Symphonie, Côtes de Provence, France, '24	\$ 18 / 70
Maison Sainte Marguerite Rosé Magnum Symphonie, Côtes de Provence, France, '23	\$ 130



Reds

Garnacha Vina Zorzal, Spain, '23	\$ 16 / \$ 62
Beaujolais Château De La Pierre, Régnié, Burgundy, France, '21	\$ 16 / \$ 62
Cabernet Sauvignon Charles & Charles, Columbia Valley, Washington, '22	\$ 18 / \$ 70
Nero d'Avola Feudo Arancio-Stemmari, Sicily, Italy, '22	\$20 / \$ 78
Malbec Reunión, Mendoza, Argentina, '24	\$ 22 / \$ 86
Pinot Noir Erath, Oregon, '22	\$ 24 / \$ 94

Samuel Adams American Light Lager, 4.2%

Mermaid Pilsner, Coney Island NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Dogfish Head 60 Minute IPA, Milton, DE 6%

Angry Orchard Crisp Apple, Hudson Valley, NY, 5%

Brooklyn Special Effects Pilsner, Brooklyn, NY, (non-alcoholic)

Beers & Cider

\$ 10

Vegetable Driven

Saffron Dinner Roll *v*
rose petal butter, honeycomb



\$14

Garden Greens
roquefort blue cheese, gooseberries, bacon lardon

\$20

Peak Summer Vegetables *pb, gf*
quinoa salad, herb oil, preserved lemon vinaigrette

\$26

Pappardelle al Limone *n*
whipped ricotta, roasted patty pan squash

\$28



Charred Broccoli Rabe
preserved lemon butter, espelette, grilled lemon

\$16

Smoked Yukon Potato *v*
charred leek chili crisp

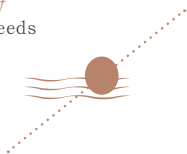
\$16

Ricotta Gnocchi *v*
spinach, aleppo, cherry tomato

\$26

Watermelon Poke *pb, gf*
cucumber, radish, sesame seeds

\$20



Little Gem Lettuce *gf, pb*
Thai green goddess, avocado, pomelo, fresh herb

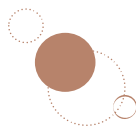
\$19

Artichoke Heart Tempura *v*
béarnaise, chili oil

\$22

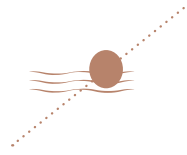
Goat Cheese Agnolotti *v*
corn butter, chanterelle mushroom, crispy potatoes

\$36



Hamachi *gf*

jalapeño, yuzu vinaigrette, pomelo



\$24

Atlantic Salmon *gf*

cucumber gazpacho, heirloom cherry tomatoes, fennel slaw

\$34

Sea Bass *gf*

spiced coconut, verjus beurre blanc, snap peas

\$36



Beef Tartare

porcini flatbread, quail egg, fennel cream

\$24

Hanger Steak *gf, n*

jalapeño chimichurri, pistachio romesco, onion jus

\$34

Foie Gras & Truffle Terrine

bacon shallot jam, whole grain mustard, grilled sourdough

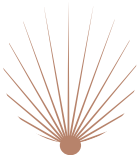
\$28



Long Island Duck *gf, n*

walnut crust, warm farro salad, cherries, golden beets

\$36



Lamb Rack *gf*

green harissa, labneh, fairytale eggplant, quinoa dukkah

\$49

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel

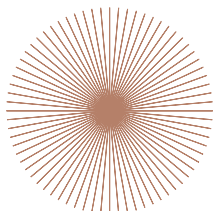


Hazelnut Tiramisu *v, n*

chocolate mousse, crème café

Strawberry Rhubarb Shortcake *v*

buttermilk biscuit, whipped cream



Coffee & Tea

Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6
Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbina	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

Digestifs

Rammazot-

ti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14