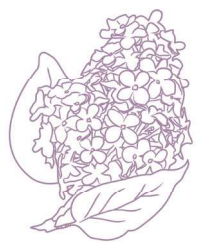


lilac



SIGNATURE COCKTAILS

DIRTY NEGRONI 24
quattro olive gin, carpano blanc, fino sherry
campari, filthy olive brine

CLARIFIED CUCUMBER GIMLET 21
cucumber infused hendrick's, simple syrup
clarified lime, cucumber bitters

ROOIBOS SIDE CAR 22
pierre ferrand cognac, mt. gay eclipse
vanilla rooibos chai tea, honey syrup
lemon, foaming bitters

TURKISH TEA MANHATTAN 25
michter's bourbon, averna, orange bitters
turkish tea infused antica formula

MASTIKA SOUR 20
skins mastika, grey goose, lime
honeydew syrup, saline

KIND OF FAMOUS 22
illegal joven, milagro reposado, genepy
aperol, lime, habanero tincture

BIRD OF PARADISE 20
st. teresa 1796, campari, acid adjusted pineapple cordial
thyme, coffee, foaming bitters, black pepper tincture

NON-ALCOHOLIC

SOUMADA FIZZ 18
orgeat, white balsamic, verjus, orange blossom, q soda water

GINJINHA MULE 16
cherry syrup, demerara, star anise, cinnamon, cardamom
citric acid, verjus, lime, q ginger beer

SPARKLING TEA

Bla 0%, White Sparkling Tea, Copenhagen 16

Lyserod 0%, Hibiscus Sparkling Tea, Copenhagen 16

Lysegren 0%, Green Sparkling Tea, Copenhagen 16

BEER

Cigar City, Jai Alai, IPA 8

Luminescence 8
Double Dry -Hopped Tropical, Hazy IPA

EDITION Helles by Magnanimous Brewing, Lager 10

Stella Artois, Pilsner 8

Heineken 0.0, Non-Alcoholic Lager 8

WINES BY THE GLASS

SPARKLING

Bisol Crede, Brut, Prosecco, Veneto, Italy, NV 21

Pol Roger, Brut, Champagne, France NV 34

Champagne Devaux, Brut Rosè, Champagne, France NV 26

Krug Grand Cuveè Brut, Champagne, France 375ml 225

WINES BY THE GLASS

WHITE

Dönhoff, Riesling, Estate 18
Nahe, Germany 2024

Comte de la Chevalière, Sauvignon Blanc 24
Sancerre, France 2024

Domaine Vocoret et Fils, Chardonnay 24
Chablis, France 2023

Remoissenet Père et Fils, Chardonnay 34
Burgundy, France 2022

Jermann, Pinot Grigio 16
Veneto, Italy 2025

Tenuta Garetto, Derthona, Timorasso 24
Piedmont, Italy 2024

ROSÉ

A.J. Adam, Spätburgunder 18
Mosel, Germany 2022

Clos Cibonne, Tibouren 28
Cotes du Provence, Cru Classe, France 2022

RED

Casa E. Di Mirafiore, Barolo 28
Piedmont, Italy 2021

Frédéric Magnien, Pinot Noir 23
Burgundy, France 2022

Domaine Lucien Boillot et Fils, Pinot Noir 60
Gevrey-Chambertin, Burgundy, France 2021

Seméli, Agiorgitiko, Reserve 18
Nemea, Peloponnese, Greece 2021

Campillo, Tempranillo, Reserva 19
Rioja, Spain 2020

Madame de Beaucaillou 28
Haut-Medoc, Bordeaux, France 2022

Vineyard 29 "Cru" Cabernet Sauvignon 32
Napa Valley, California 2022

BY CORAVIN

Trimbach, Riesling, Cuvée Frédéric Émile 150
Alsace, France 2014

Domaine Bitouzet-Prieur, Chardonnay, Les Perrières 200
Meursault, France 2019

Biondi-Santi, Sangiovese, Brunello Di Montalcino 200
Tuscany, Italy 2017

Bernard Levet, Syrah 100
Côte-Rôtie, France 2021

OPERATION CHARGES: For parties of 6 or more guests, a 20% Staff Service Charge will be added to your check. This is distributed entirely to the employee(s) providing the service. All prices and Staff Service Charges are subject to applicable taxes. Please note, we are a cashless venue.