

Specialty Cocktails
~Alan Walter, Mixologist~

Lachryma Amara 11
*Plymouth Gin, Campari, Averna Amaro,
Cardamon, Plums*

Whispering Sands 10
*Old New Orleans Crystal Rum, Sassafras Tea, Mexican
Peppers, Agave Nectar, Orange Blossom and
Rose Waters*

Gramps 'n' Granny 9
Scotch, Gingerbread, Limoncello, Fresh Pineapple

Mexicali Rose 12
*Herradura Silver Tequila, Seven Greens, Rose,
Grapefruit, Ginger*

Cold Snap 11
*Brandy, Green Mangoes in White Balsamic Vinegar,
Spiced Rum, Lemon, Prosecco*

Velveteen 10
Vodka, Velvet Falernum, Cilantro, Mint, Grape, Apple

Lafourche Sweet Tea 7
Vodka, Satsuma, Chicory, Mint

Hidden Tree 10
*Kaffir Lime Leaf Infusion, White Wines
- Dubonnet, Lillet, Vermouth, Prosecco -
Pear, Orgeat, Marashino*

Baked Spiced Apple Mojito 9
Old New Orleans 3 Year Rum

Green Door	12
<i>Green Chartreuse, Apple, Sage, Basil, Mint, Ginger</i>	
Exit de Gaulle	11
<i>Thai Basil and Mint Shochu Infusion, Pear, Lemongrass, Tozai Sake, Ginger</i>	
Tia Lisa Lynn	10
<i>Aperol, Cucumber, Satsuma, other liquors, Peychaud's Bitters</i>	
November Nights Punch (Serves 6)	36
<i>Rye Whiskey, Brandy, Fresh Cranberry, Black Tea, Meyer Lemon, Pineapple Beer</i>	

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### Sakés

**Well of Wisdom** \$8/ glass  
 - Honjozo - \$32/ 720 ml  
*smooth, dry, crisp, balanced; finishes clean & bright*

**Star Filled Sky** \$22/ 300 ml  
 - Junmai Ginjo -  
*both rich & airy; dry overall with a light sweet impression*

**Dreamy Clouds** \$20/ 300 ml  
 Tokubetsu Junmai – Nigori –  
*unfiltered; soft & chewy, nutty, fruity, bright acidity*

**Divine Droplets** \$45/ 300 ml  
 - Junmai Daiginjo -  
*clean, fresh taste; subtle, complex, precise, ethereal; finishes dry with flavor deep into the recesses; made in an igloo in below-freezing temperature*



