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

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Green Door 12
Green Chartreuse, Apple, Sage, Basil, Mint, Ginger

Exit de Gaulle 11
Thai Basil and Mint Shochu Infusion, Pear, Lemongrass, Tozai Sake, Ginger

Tia Lisa Lynn 10
Aperol, Cucumber, Satsuma, other liquors, Peychaud's Bitters

November Nights Punch (Serves 6) 36
Rye Whiskey, Brandy, Fresh Cranberry, Black Tea, Meyer Lemon, Pineapple Beer

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-feezing temperature

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