

COCKTAIL MENU



SIGNATURE COCKTAILS WITH HOUSEMADE INGREDIENTS



BARTENDER'S SPECIAL

Ask for a recommendation from our Bartender!



MOONLIGHT SATURN

Empress Gin | Falernum | Orgeat | Passionfruit | Clarified 19



PHO SPICE OLD FASHIONED

Bulleit Bourbon | Beef Fat Wash | Pho Spices | Angostura & Orange Bitters 19



PASSION MULE

Tito's Vodka | Genepy | Passionfruit | Lemon | Indian Long Pepper | Maple Orange | Ginger 17



NAKED & SMOKEY

Gracias a Dios Mezcal | Galliano | Aperol | Pineapple 16



TAMARIND MARGARITA

Hornitos Tequila | Tamarind | Lime | Tom Yum 17



SPICED ESPRESSO MARTINI

Tito's Vodka | Kahlua | Spice | Coffee | Pumpkin Spice Foam 15

WELCOMING 2025

YEAR OF THE SNAKE



BLACK MAMBA

Hennessy VS | Rye Whiskey | Black Currant | Purple Sweet Potato | Pineapple | Clarified 18

HOLIDAY COCKTAILS



HOT TODDY

Jack Daniels | Rooibos Chai Tea | Honey | Lemon 16



MULLED APPLE CIDER

Apple cider | Bourbon | Maple | Apples | Citrus | Vanilla 15



MULLED RED WINE

Cabernet Sauvignon | Brandy | Apples | Honey Mulling spices 16



PANDAN EGGNOG

Brown Butter Washed | Pandan | Vanilla | Rum | Eggnog 16

FISHBOWLS



PRETTY IN PINK

Bacardi Dragonberry Rum | Limoncello | Dragon Fruit | Strawberry | Fizz | Cotton Candy 19



BABY SHARK

Leblon Cachaca | Bacardi | Jameson | Kumquat | Spirulina | Basil | Mint 19



UPGRADE TO A FISH TANK TO SHARE!

Serves 2-3, +19



BEER & WINE

DRAFT BEERS

PORT CITY OPTIMAL WIT
4.9% ABV

SOLACE PARTLY CLOUDY HAZY IPA
7.5% ABV

DOGFISH HEAD - 60 MINUTES IPA
6.0% ABV

MUSTANG SALLY- POTOMAC PILS PILSNER
5.1% ABV

MUSTANG SALLY- ARTICLE ONE AMBER LAGER
5.5% ABV

SEASONAL ROTATION

BOTTLED BEERS

CORONA EXTRA
4.6% ABV

STELLA LAGER
5.2% ABV

BLUE MOON
5.4% ABV

HEINEKEN
5% ABV

SAPPORO
4.9% ABV

TSINGTAO
4% ABV

ZERO PROOF ALCOHOL-FREE



MARMALADE SKY
Kumquat | Spices | Eucalyptus | Lemon | Sprite 13



TAMARIND TOM-YUM
Seedlip Citrus | Tom Yum | Mint | Lime 12



PASSION GINGER BEER
Passion Fruit | Indian Long Pepper | Pink Peppercorn | Lime | Ginger 11

WINES

BUBBLES

GLASS BOTTLE

LAURENT-PERRIER, LA CUVÉE 20 100
France NV; Brut, Champagne

MARIA CASANOVAS 15 68
Spain NV; Brut, Reserva, Cava

BIUTIFUL CAVA BRUT ROSE 13 58
Spain NV; Cava

WHITE

WILDSONG 14 63
Hawke's Bay, Sauvignon Blanc, 2022

TERRA ALPINA ALOIS LAGEDER 13 58
Trentino-Alto Adige, Pinot Grigio, 2021

THOMAS HENRY 15 68
Sonoma County, Chardonnay, 2022

DR. LOOSEN 16 72
Blue Slate, Riesling, Kabinett, Mosel
Germany 2021

TANIA & VINCENT CAREME 14 63
Terre Brûlée, Chenin Blanc, Swartland,
South Africa 2021

ROSÉ

PLANETA 14 63
Rosé Sicilia Menfi 2023

RED

SINDICAT DE LA FIGUERA 16 72
Grenache, Montsant, Catalonia, Spain 2021

ZUCCARDI SERIE A 13 58
Uco Valley, Malbec, Mendoza, Argentina 2021

THE INSIDER 16 72
Cabernet Sauvignon, Paso Robles, CA, 2020

DESSERTS

ADD VANILLA ICE CREAM 3

PUMPKIN SPICE BEIGNETS

Warm and fluffy, infused with aromatic cinnamon, nutmeg, and clove, lightly sprinkled with powdered sugar and served with spiced condensed milk for dipping. 10

CLASSIC BEIGNETS

French-style fried pastry sprinkled with powdered sugar and served with strawberry coulis. 10

SEASONAL BERRY CHEESECAKE

Fresh berries and drizzled with strawberry compote. 9

FRIED CHEESECAKE

Our improved classic dessert! Hand-battered cheesecake drizzled with strawberry compote and garnished with fresh berries. 10