DOWNPOUR

GARDEN $16
Woodford Reserve, Honey Syrup, Lemon Juice, Aromatic Bitters

PEA $18
Hendrick’s Gin, Basil, Amontillado, Lime, Peas, Aquafaba, Olive Oil

VILLAGE $45
Plymouth Gin, Sherry, Earl Grey, Lemon, Demerara, Allspice Dram, Tiki Bitters, Soda Water
(Serves 4)

SHAMAN $15
Zacapa 23, Manzanilla, Apricot Liqueur, Dry Vermouth, Sage

PIÑA $16
Del Maguey Mezcal, Shrubs, Soda Water

CLOUDS $16
Novo Fogo Barrel-Aged Cachaça, Earl Grey, Lemon, Rose Water

VELDT $20
Del Maguey Mezcal, Verdita

FIG $18
Woodford Reserve, Fig Syrup, Lemon, Beet Root & Carrot Shrub, Jerry Thomas Bitters

EARTH $15
Fernet-Branca, Cruz Conde Vermouth, Sherry, Shrubs, Peychaud’s Bitters, Celery Bitters

PLANTER $15
Del Maguey Vida Mezcal, Cardamom, Lime, Curaçao

FORBIDDEN $18
Tito’s Vodka, Lemon, Apple Butter

An 18% service charge will be automatically added to your check.
RAINDROPS
Lobster Tail, Gribiche, Dill Mayo, Orange

ENLIGHTENING
Yellow Ahi, Cantaloupe, Sweet Potato, Cilantro

TIDAL POOL
Turbot, Marcona Almond, White Asparagus, Yuzu

LIFE AFTER DEATH*
Aged Rib Eye, Triple Cooked Potatoes, Béarnaise, Watercress Purée

LOOKING GLASS
Pistachio Cake, Chocolate, Raspberry, Lemon

WINTER’S FROST*
Oyster, Sea Urchin, Green Shiso, Wasabi, Tomato Water

BLUE VELVET
Langoustine, Dumplings, Stir Fry, Tamarind Curry Sauce

ASHES
Yellowfin Tuna Toro, Mango

MANGALITSA
Braised Pork Cheek, Polenta, Seasonal Mushroom, Snap Peas, Pork Crackling, Bonito Flakes

FORBIDDEN FRUIT
Apple, Almond, Cinnamon, Caramel

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.