

BAR MENU

AVAILABLE ONLY FROM
5:00PM TO 9:30 PM

small plates

POLENTA PARMESAN FRIES ^{V, GF}	\$16
Truffle Aioli, Aged Parmesan, Truffle Salt	
BAKED BRIE ^{V, N}	\$19
Homemade Jam, Thyme, Chili Honey, Pistachio, Aged Balsamic	
PERI PERI CONCH CROQUETTES	\$19
Local Turks Conch, Pickled Pineapple Purée, Lime Chive Aioli	
CRISPY CHICKEN 65	\$20
Gunpowder Spice, Coriander Stems, Mint Aioli	
GOLDEN CRAB TOAST	\$21
Seaweed Butter, Avocado Mousse, Chives, Tobiko	
PEAR AND BURRATA ^{V, N, GF}	\$21
Sweet Poached Pear, Chimichurri, Burnt Mandarin, Vinaigrette, Toasted Pistachio, Greens	
BULGOGI BEEF TARTARE	\$21
Puff Pastry, Bulgogi Dressing, Pepper Root Cream, Kalakaua Black Olive Crumb	
PRIME BEEF SLIDERS	\$22
Gochujang Mayo, Pickled Radish, Aged Cheddar, Asian Kimchi Slaw	
SMOKED LAMB RIBS ^N	\$23
Weeping Tiger Glaze, Dukkha Spice, Cilantro, Mint, Fried Garlic	
HOKKAIDO SCALLOP TIRADITO ^{GF}	\$27
Avocado, Jalapeno, Passion Fruit Leche De Tigre	
MISO BAKED OYSTERS (6 pcs)	\$32
Miso Hollandaise, Baby Spinach, Lemon Crumb	

V - Vegetarian | **GF** - Gluten Free | **N** - Nuts

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sharing plates

SWEET CORN AND MUNG BEAN FRIED RICE ^V	\$36
Tofu Stir Fry Sauce, Asian Kimchi, Bird's Eye Chili	
CHICKEN TIKKA MAKHANI ^N	\$43
Papadums, Basmati Rice, Kachumber Salad, Mango Chutney	
CRISPY FRIED WHOLE LOCAL SNAPPER ^{GF}	\$68
Pickled Onions, Lemon Garlic Aioli, Herbs, Asian Chimichurri, Fried Rice	
WOOD ROASTED FLAT IRON STEAK ^{GF}	\$68
Cherry Bomb Chermoula, Sweet Mini Peppers, Pickled Onions, Fries	
WHOLE LOBSTER SZECHUAN	\$70
Local Turks Lobster, Szechuan Pepper, Cilantro, Thai Chili, Fried Rice	
14-DAY DRY-AGE PORK TOMAHAWK ^{GF}	\$92
Charred Broccolini, Cauliflower Achar, Gold Mustard, Honey Sauce, Fries	

sweet plates

HOMEMADE ICE CREAMS	\$12
Chocolate, Vanilla, Rum and Raisin	
HOMEMADE SORBETS	\$12
Mango and Basil, Coconut and Lime	
MOLTEN CHOCOLATE FONDANT	\$18
Vanilla Ice Cream, Cherry Coulis (please allow 15 minutes)	
APPLE TARTE TATIN	\$18
Madagascar Vanilla Ice Cream	

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signature cocktails

A curated collection of cocktails designed to indulge and inspire the senses.

SILENT TEMPEST **\$19**

Vodka, Campari, Strawberry, Lemon, Cane Syrup

LUA PALOMA **\$20**

Mescal, Aperol, Grapefruit Cordial, Lime, Soda

MAD TICKER **\$21**

Dark Rum, Amaro, Lime, Ginger

THE ARC **\$22**

Lemongrass Tequila, Elderflower, Spicy Agave, Lime

classic cocktails

Handcrafted with care by our expert mixologist.

WATERMELON CRUSH **\$18**

Fresh Watermelon, Fresh Lime, Woody Creek Vodka, Club Soda

COSMOPOLITAN **\$18**

Vodka, Triple Sec Liqueur, Fresh Lime Juice, Cranberry Juice

DRY MARTINI **\$18**

Gin, Dry Vermouth, Olives

MANHATTAN **\$18**

Whiskey Bourbon, Vermouth Rosso Angostura Bitters, Maraschino Cherry

free spirit cocktails

A curated collection of cocktails designed to indulge and inspire the senses.

VIRGIN COLADA **\$12**

Pineapple Juice, Coconut Milk

VIRGIN WATERMELON CRUSH **\$12**

Fresh Watermelon, Fresh Lime, Club Soda

NOT A PORNSTAR **\$15**

Everleaf Forest, Passion Fruit, Vanilla, Lime, Soda

MOUNTAIN SIP **\$16**

Everleaf Forest, Strawberry, Lemon, Soda

MARINE MULE **\$17**

Everleaf Marine, Thyme, and Rosemary Syrup, Cucumber Lime, Ginger Beer

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RUM

BAMBARRA GOLD	\$14
BAMBARRA COCONUT	\$14
BAMBARRA BLACK	\$14
BAMBARRA RESERVE	\$14
BAMBARRA LIGHT	\$14
MALIBU COCONUT RUM	\$14
PUSSEY'S	\$15
ANGOSTURA	\$16
APPLETON VX SIGNATURE	\$16
GBR BOTANICAL RUM	\$18
MOUNT GAY XO	\$20
EL DORADO 15 YRS	\$20
ZACAPA 23 YRS	\$25
EL DORADO 21 YRS	\$30

VODKA

ABSOLUT	\$14
WOODY CREEK	\$14
CIROC VODKA	\$15
TITO'S VODKA	\$16
KETEL ONE	\$20
BELVEDERE	\$20
GREY GOOSE	\$20

TEQUILA

JOSE CUERVO	\$16
PATRON SILVER	\$18
PATRON ANEJO	\$22
PATRON REPOSADO	\$25
CLASE AZUL BLANCO	\$40
DON JULIO 1942	\$40
CLASE AZUL GOLD	\$75
CLASE AZUL REPOSADO	\$80
CLASE AZUL ANEJO	\$110

COGNAC

HENNESSY VS	\$18
HENNESSY VSOP	\$20
REMY MARTIN	\$25

BEER

LIGHT IPA LAGER	\$9
COORS LIGHT	\$12
CORONA	\$12

WHISKEY

CANADIAN CLUB	\$16
CROWN ROYAL	\$16
J&B RARE	\$18
JAMESON	\$18
DEWARS	\$18
JOHNNIE WALKER BLACK LABEL	\$20
JOHNNIE WALKER BLUE LABEL	\$40

BOURBON

JIM BEAM	\$16
JACK DANIELS	\$16
WOODY CREEK	\$16
MAKER'S MARK	\$18
WOODY CREEK RYE	\$18
ANGEL'S ENVY BOURBON	\$18
WOODFORD RESERVE BOURBON	\$18

SINGLE MALT

GLENFIDDICH 12 YRS	\$20
MACALLAN 12 YRS	\$20
GLENMORANGIE 10 YRS	\$20
GLENLIVET 18 YRS	\$20

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TANQUERAY	\$14
BOMBAY SAPPHIRE	\$15
BEEFEATER	\$15
HENDRICKS	\$16
TANQUERAY N° TEN	\$20
MONKEY 47 GIN	\$20

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