

SPIRITS

DOUBLE +8

CUPID'S SPRITZ

Prosecco, Luxardo, Aperol, soda

20

SWEET TEMPTATION

Captain Morgan spiced rum, white chocolate liqueur, winter spice

20

AFTER DARK DESIRE

Dulce Vida Mezcal, cold brew, coffee liqueur

23

SMOOTH OPERATOR

Maker's Mark bourbon, Cointreau, ginger syrup, butter shots

23

LOVE POTION

Tanqueray gin, St-Germain, yuzu lime soda, cranberries, rosemary

22

HEARTBREAKER

Vanilla vodka, lychee-coconut cream, blue curaçao, crushed ice

23

PASSION MARGARITA

Tequila, passion fruit, Cointreau, spicy Tajín rim

22

FORBIDDEN ORCHARD

Tito's vodka, sour apple liqueur, butter shots

20

PORNSTAR MARTINI

Tito's vodka, passionfruit, lime, vanilla simple syrup, Riondo

20

CHAMPAGNE

Perrier-Jouet Grand Brut

Perrier-Jouet Blason Rose {180}

28 | 160

WINE

White | Villa Puccini Pinot Grigio

White | Banshee Sauvignon Blanc

Red | Böen Pinot Noir

Red | Banshee Cabernet Sauvignon

Rosé | Cote des Roses

Prosecco | Riondo

19 | 75

BEER

Stella Artois

Modelo Especial

Fat Tire

12

SPIRITS

Grey Goose · Titos

Citadelle · Tanqueray · Monkey 42

Jameson · Maker's Mark · Johnnie Walker Black {23}

Casamigos · Mezcal Dolce Vida

19

PRIX-FIXE

An aphrodisiac-inspired four-course menu celebrating indulgence, balance, and desire, curated by Food Network award-winning Chef

Jermaine Edwards.

95

AWAKENING

OYSTERS ON THE HALF SHELL

Bluepoint oysters, caviar, classic cocktail sauce, mignonette, lemon

– OR –

BAKED OYSTERS

Harissa butter, crisp bacon, fresh herbs

VITALITY

ROASTED BEET SALAD

Rainbow beets, whipped goat cheese, pistachio, microgreens, sherry vinaigrette

– OR –

GRILLED TIGER PRAWNS

Butterflied prawns, slow-roasted tomato sauce, garlic butter, lemon zest, parsley

INDULGENCE

LOBSTER TAIL THERMIDOR

Asparagus, carrot purée, mushroom risotto

– OR –

A5 WAGYU BEEF

Seasonal grilled vegetables, crisp roasted potato, béarnaise +30

TEMPTATION

A shared assortment of macarons, mochi, and chocolate-covered strawberries.