

ELIXIRS

Crime Scene Margarita 23

A fiery mix of Casamigos tequila and blood orange with a hint of chili heat—served over ice that slowly drips with crimson blood

Laughing Gas 22

A potion of Tanqueray gin that smokes, sparkles, and grins beneath the mist

Beetle Juice 22

A glowing green mix of white rum, melon, and pineapple—say its name three times and watch it come alive

Haunted Hollywood 23

Maker's Mark bourbon, butterscotch, and bitters mingle like timeless spirits on the silver screen

Witch's Breath 23

A haunting Tito's vodka elixir with a black sugar rim that vanishes in a puff of smoke

Lucifer's Spiritz 20

A devilishly delightful apéritif of Prosecco, bitter orange, and a touch of temptation—served straight from the underworld

Scream-tini 23

Grey Goose vodka, rich espresso, and pumpkin spice—shaken to a killer finish and dusted with dark grounds

Champagne 28 | 160

Perrier-Jouet Grand Brut
Perrier-Jouet Blason Rose {180}

Wine 18 | 75

White | Villa Puccini Pinot Grigio
White | St. Francis Sauvignon Blanc
Red | Böen Pinot Noir
Red | Josh Cellars Cabernet Sauvignon
Rosé | Whispering Angel
Prosecco | Riondo

Beer 12

Stella Artois
Modelo Especial

Spirits 18

Grey Goose · Haku
Citadelle · Tanqueray
Jameson · Maker's Mark · Johnnie Walker Black {22}
Casamigos · Mezcal Dolce Vida

APPETIZERS

Golden Corn Soup 14

Affilla Cress, Pecorino, Crisp Crostini

Kale Salad 16

Lemon vinaigrette, ricotta salata, pomegranate

Hamachi Crudo 19

Yuzu koshu, ponzu, blood orange

Black Mission Fig & Prosciutto Flatbread 19

Mascarpone, arugula, truffle honey, crushed pistachio

Butterfly Tiger Shrimp 17

Coconut crust, wakame mix, sriracha mayo, chili sauce

Saffron Arancini 17

Roasted tomato sauce, shaved pecorino, Maldon salt

Crab Ceviche 28

Jumbo lump crab, fresh herbs, mango, agave lemon vinaigrette, popcorn shoots

Beef Carpaccio 29

Herb crust, capers, market greens, spicy Dijon, olive oil

ENTRÉES

Penne Alla Vodka 21

Creamy tomato sauce, stracciatella, green peas

Lobster Bucatini 47

Tomato cream, lemon zest, shaved black ruffle

Chilean Sea Bass 45

Miso glaze, steamed broccolini, pickled ginger

Grilled Filet Mignon 52

Violet potato purée, wild mushroom peppercorn sauce

DESSERT

Triple-Layer Chocolate Mousse 16

Valrhona dark, milk, and white chocolate, cocoa nib crunch

Brown Butter Pumpkin Pie 16

Silky custard, brown butter crust, vanilla crème

Ice Cream and Sorbet 12

Madagascar vanilla bean, Hudson Valley strawberry sorbet