

**Glass Ceiling**

Absolut vodka, bergamot, Manzanilla sherry, sage, honey

Selfie

Tanqueray Bloomberg gin, tangerine, ginger, lime, tonic

Banana Daiquiri

Plantation 3 Star rum, Hamilton rum, banana, lime

Oro Viejo

Partida Anejo Tequila, Pecan & Oloroso sherry reduction, St. George absinthe, Dale's pimento bitters

Standard Oil

Rittenhouse Rye Whiskey, Dolin rouge vermouth, Drambuie, coffee bitters

Hard Bargain

Buffalo Trace Bourbon, Averna amaro, walnut orgeat, honey, lemon

Shark Tank

Cutty Sark 108 scotch whisky, huckleberry & coconut shrub, absinthe, lemon

Paso De Drake

Kappa pisco, fino sherry, Velvet Falernum, cucumber, lime

Blood and Valor

La Vida mezcal, blood orange, lime, agave nectar, Grand Marnier float

El Pajarito

Por Siempre Sotol, Grapefruit soda, lime

Giggle Water

Christian Drouin Calvados, quince preserve, bubbles, lemon

Flash

Aviation gin, kiwi, cucumber, lemon

Bamboozled

Pommard de Normandie, amontillado sherry, bitters

Winter Cobbler

Lustau brandy, Martilleti vermouth, kumquat, bergamot

"W"

I.W. Harper bourbon, grapefruit, muscovado, basil

Los' Lemonade

Lemon, honey, water

Root Beer Float

Rum Raisin ice cream, root beer, Madeira



Tsar Nicoulai Caviar Service

brioche, crème fraiche, quail eggs & chives

Estate 79

Select 105

Reserve 130

Trio 158

Oysters on the half shell

Daily selection

Meyer lemon mignonette

½ dozen 21

Dozen 39

Chilled White Gulf Shrimp

“Bloody Mary” cocktail sauce & little gem lettuce

15

Housemade Tater Tots

Reserved Cheddar Cheese Sauce

6

Treasury Pigs in a Blanket

Savoy mustard

8

Louisiana Blue Crab Roll

Pinkie’s poppyseed roll, cabbage & fennel

14

Chicken Liver Mousse

Giardiniera, Cornichon & toast

13

Cheese Plate

Toasted walnut Goat Cheese Ball

Parmesan Crisps

Chef’s local selection

12

Treasury Nuts

Candied, spiced, smoked and roasted

8

Spicy Marinated Olives

6

Parmesan Reggiano Gougeres

5