

DRINKS



COCKTAILS \$18 Pitchers available for \$80 upon request

STRAWBERRY PATCH Fruity and herbal refresher with a pinch of salt
Vodka, St Germain, House Strawberry Basil Cordial, Lemon

WHITE KUMO Lychee and yuzu martini lined with a soft vanilla finish
Gin, Lychee, Yuzu Dry Curacao, Vanilla Liqueur, Lemon

DOLCE DIAVOLA Peach-mango margarita with a spicy tajin bite
Tequila, Juliette Peach Liqueur, Mango, Agave, Lemon

HIBISCUS HAZE Smokey agave spirits with tart hibiscus, citrus, and soft herbal notes
Union Mezcal, Cardenxe Sotol, Italicus, House Hibiscus Cordial, Ginger, Cucumber, Lemon

WILD BERRY SOUR Mixed dark berries with citrus and a rich whisky backbone
Bourbon & Rye Blend, Dark Berry Liqueur Blend, House Raspberry Cordial, Lemon

BANANA PAINKILLAH Bright and toasted tropical flavors
Spiced Rum, Toasted Banana Coconut Cream, Pineapple, Orange

TIRAMI-SU (D) Espresso pick-me-up inspired by the classic Italian dessert
Pa'Lante Cafe Rum, Mascarpone Cream, Vanilla Liqueur, Mr Black, Espresso

MOCKTAILS \$12

CRIMSON LEMONADE Sparkling raspberry lemonade with a splash of cranberry
House Raspberry Cordial, Lemon, Soda, Cranberry, Mint

LITTLE ISLAND TWILIGHT Hibiscus colada with citrus and coconut flakes
Hibiscus Cordial, Toasted Banana Coconut Cream, Pineapple, Orange, Lemon

WINE

Mionetto Prosecco, IT —Light, bubbly	\$16gl/\$70 btl
Oyster Bay Sauvignon Blanc, NZ —Crisp, citrusy	\$18gl/\$75 btl
La Pettegola Vermentino, IT —Bright, fresh	\$17gl/\$70 btl
Terre Brulee Chenin Blanc, SA —Soft, textured	\$16gl/\$70 btl
The Vice Orange Gewurztraminer, CA —Aromatic, textured	\$18gl/\$75 btl
Hampton Water Languedoc Rose, FR —Fresh, fruity	\$18gl/\$75 btl
Banshee Pinot Noir, CA —Light, smooth	\$18gl/\$75 btl
Querceto Chianti Classico, IT —Bright, savory	\$17gl/\$70 btl

SPRITZES \$18 Pitchers available

LIMONETO Zesty lemon spritz with bubbles and a hint of mint
House Limoncello, Prosecco, Soda

JULIETTE Peachy spritz with florals and gentle bitterness
Juliette Peach, Aperitivo Rosato, Cherry Blossom Tonic, Prosecco

VIOLETTA Violet spritz with florals and gentle bitterness
Gin, Viola Amaro, Creme de Violette, Prosecco, Soda

FROZENS \$18

PEACH MANGONADA Frozen mangonada with chamoy
Tequila, Mango, Juliette Peach, Agave, Lime

LIMONCELLO GRANITA Frozen limoncello treat
House Limoncello, Vermentino, Mint-Steeped Sugar Cordial

CANS \$12

SUN CRUISER Vodka Iced Tea (assorted flavors)

LONG DRINK Gin Seltzer (sugar-free available)

SPRINTER Vodka Seltzer (assorted flavors)

PSILLY GOOSE (NA) Feel -good Lions Mane and Kanna

BEER \$10

Michelob Ultra—Light, crisp

Estrella Jalisco—Crisp, refreshing

Stella Artois—Smooth, classic

Kona Big Wave—Smooth, tropical

Montauk Summer—Light, citrusy

Montauk Tropical IPA (7.3%)—Hoppy, fruity

Montauk Wave Chaser IPA (6.4%)—Hoppy, bold

Michelob 0.0 NA—Light, crisp

Montauk NA IPA (0.5%)—Hoppy, bold

SHAREABLES

TRUFFLE GOLD YUCA (VE, D)	fried yuca, black truffle oil, parmesan cheese, Vallerry sauce	\$16
HOLY BURRATA! (D)	Creamy burrata with macerated strawberries, balsamic glaze, crispy pancetta, fresh basil, and extra virgin olive oil on toasted sourdough	\$20
GUAC & CRUNCH (V)	house-made guacamole, green tostones, chili crisps	\$16
OVEN CROWNED BRUSSELS (D, N)	oven-roasted brussels sprouts, hot honey, toasted almonds, maple spice syrup	\$18
BLACKENED FISH TACOS (GF)	perfectly seared white fish in a bold spice blend, topped with crisp fresh slaw and house Papi Chulo sauce. Finished with lime on warm corn tortillas.	\$21
POBLANO RICE BALLS (D, VE)	saffron risotto rice ball, pepper jack cheese, house-made aioli, chili crisp	\$17
TIGER PORK BELLY (S, SE)	18-hour low-cooked pork belly, chili, habanero mango sauce, furikake	\$16
THE YANIQUEQUE	wagyu ground beef empanadas, chili, Vallerry sauce	\$21
SEOUL FIRE KALBI (S)	korean overnight-marinated beef short rib, asian BBQ sauce, pickled daikon, carrots	\$24

MAINS

BLACK GOLD BURGER (D)	wagyu beef, pickles, tomato, lettuce, house-made black coffee bacon jam, sharp cheddar, fries	\$26
LA CARNE (D)	16oz ribeye steak, taro root puree, asian chimichurri, asparagus	\$45
GOLDEN SALMON (D,S)	White miso glaze, mushroom risotto	\$30
SHRIMP BAO'D (S,D)	Crispy shrimp tucked into soft bao buns with fresh slaw, herbs, and house Papi Chulo sauce.	\$27
CRUNCH SALAD (V, SE)	napa cabbage, red cabbage, cilantro, champagne vinaigrette, furikake	\$16

DESSERT

BOURBON BANANA BREAD PUDDING (D)	Warm custard-style bread pudding, caramelized banana, bourbon caramel, vanilla ice cream	\$15
WILD BERRIES CREME TART (D)	Warm Slow-roasted wild berry compote, lemon curd espuma	\$15