

Cocktails

ART BASIL 18 (*tart, herbal, floral*)

Butterfly Gin, Lillet Blanc, lemon, basil

NOUVEAU RICHE 18 (*fruity, juicy, spicy*)

Reposado Tequila, Dry Curacao, lime, pomegranate, serrano

KILL DILL (VOL. 2) 19 (*dry, spirited, aromatic*)

Dill/garlic/black pepper Vodka, Dry Vermouth, pickle brine,
blue cheese oil, chili oil

NORTHRIDGE SPRITZ 18 (*alpine, fresh, orchard fruit*)

Calvados, chamomile honey, lemon, spruce tip-infused Chardonnay, soda

FINAL HIJACK 17 (*our take on a Last Word*)

French Gin, Maraschino Liqueur, Green Chartreuse, lime, shrub

EAST OF EDEN 24 (*smoky, bittersweet, succulent*)

Mezcal, St. Germain, melon, agave, lime, grapefruit, Absinthe

THE EMPEROR 24 (*earthy, nutty, umami*)

Mushroom-infused Japanese Whisky, Amontillado Sherry, white soy,
miso-maple, truffle bitters, cherrywood smoke

ROTATING CLASSIC • MP *Ask your server for details*

SANS ALCOOL

LE JARDIN 9 (*fresh, cool, floral*)

Lemon, mint, cucumber, elderflower cordial, lemon-lime soda

LA TROPICALE 9 (*lush & fruity with a kick*)

Lime, basil, orange, pineapple, ginger beer

Bières et Cidres

EN PRESSION

LA POUBELLE ALE, 16oz.	9
GUESTTAP, 16oz.	12

CANNETTES ET BOUTEILLES

MATRON, YEASAYER, LAGER, 355ml.	11
STELLAARTOIS, PILSNER, 473ml.	11
COLLECTIVE ARTS, BEYOND REASON, MICRO PALE ALE, 473ml.	11
NICKEL BROOK, NAUGHTY NEIGHBOUR, APA, 473ml.	10
DOMINION CITY, SUNSPLIT, NE IPA, 473ml.	15
CAMERON'S, FERME TA GUEULE, FOEDRE AGED SAISON, 473ML.	17
CAMERON'S, AMBEAR, AMBER ALE, 473ml.	11
BEYOND THE PALE, THE DARKNESS, STOUT, 473ml.	10
COLLECTIVE ARTS, JAM UP THE MASH, DRY HOPPED SOUR, 473ml.	12
LA BRASSERIE DES VOIRONS, VIVANTE DE TERRE, ALE, 750ml.	52
FIELD BIRD, FLEDGLING, FUNKY CIDER, 330ml.	10
COLLECTIVE ARTS X ROSEWOOD, CROSS ACRES, WINE CIDER, 750ml.	44
AU PIED DE COCHON, À CÔTÉ, TRADITIONAL METHOD CIDER, 750ml.	75
AMABUKI, JOSEN CUP, SAKE, 200ml.	16
DEWAZAKURA, GINJO CUP, SAKE, 180ml.	19

SANS ALCOOL

HEINEKEN 0.0, PALE LAGER, 330ml.	9
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