



BAR MENU



- Continental Burger Bacon, Cheese, Tomato, Mac Sauce*** 19
Caviar Parfait Egg Salad, Crème Fraîche, Brioche 19
Smoked Salmon Rillettes Dill, Crostini 14
Baked Oysters “Joe Beef” 15
House Chips with Vinegar and Manchego 6
Chicken Liver Pâté 13
Shrimp Cocktail 5 each
Cheese Plate 14
Raw Oysters* 3.75 each
Oysters Russe Crème Fraîche, Caviar* 7.50 each
Mini Beef Wellingtons Mushroom Jus 15
Fried Grouper Herb Tartar, Napa Cabbage Slaw 15
Smoked Salmon Flatbread Yogurt, Radishes, Herbs 13



CRAFT COCKTAILS



OUT OF THE ORB 15

- RD’s Café Cavalli** St. George Dry Rye Gin, Campari, Vya, Continental Cranberry-Anise Bitters
Continental Innovation Death’s Door Gin, Cocchi Americano Bianco, Carpano Bianco, Grapefruit Bitters
Detroit in the 1920’s St. Augustine Gin, Green Chartreuse, Maraschino, Lime
An Italian in NYC Bulleit Bourbon, Nonino Quintessentia, Cherry, Orange Bitters
Blind Tiger Casamigos Reposado Tequila, Carpano Bianco, Rothman & Winter Peach, Lime, Angostura, Peach Bitters

VODKA 14

- Follow the White Rabbit** Smirnoff Citrus Vodka, Triple Sec, Raspberry-Rosemary Shrub, Cranberry, Pickled Blackberry
Wanna Shake Your Tree Kozuba & Sons Vodka, Sparkling Wine, Peach, Basil
My Blueberry Buck Blueberry-Sage Infused Banyan Reserve Vodka, Fever Tree Ginger Beer, Lime

GIN 14

- PS, It’s a Champagne Cocktail** Tattersall Gin, Grapefruit Crema, Cassis, Sparkling Wine
It’s 11 AM Somewhere St. George Terroir Gin, Cocchi Americano Bianco, Triple Sec, Absinthe, Lemon
Chapter VIII Volume I Bloom Gin, Lavender-Citrus Infused Cocchi Americano Bianco, Banyan Reserve Vodka, Orange Bitters

RUM 14

- Spirit of Santa Maria** Ron Matusalem Platino Rum, Ponche Caballero, Citrus, Egg White, Continental Cranberry-Anise Bitters
Hemingway Once Said... Ron Matusalem Clasico Rum, Maraschino, Grapefruit, Angostura
Bitter Sweet Valentine Old St.Pete Rum & Spice, Vya, Strawberry-Infused Bitter Orange, Rhubarb Bitters
Nada Colada Coconut-Infused Ron Matusalem Platino Rum, Pineapple-Vanilla Bean Shrub, Toasted Coconut, Honey

AGAVE 14

- Sometimes it Comes Easy** Corralejo Blanco Tequila, Tattersall Fernet, Lime, Cucumber
Search for Your Sol Milagro Silver Tequila, Velvet Falernum, Citrus, Egg White, Orange Bitters

BOURBON / WHISKEY 14

- Carthusian LD Sazerac** Overholt Rye Whiskey, Yellow Chartreuse, Absinthe, Peychaud’s, Lemon
Henry Cogswell’s Water Tin Cup Whiskey, Maraschino, Lime, Grapefruit Bitters
The Church Key Four Roses Small Batch Bourbon, Blueberry-Sage Shrub, Lemon
Velvet Stinger Stranahan’s Colorado Whiskey, Velvet Falernum, Honey, Lemon

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.